

THE NATIONAL Provisioner

Volume 102

Meat Packing and Allied Industries

Number 26

JUNE 29, 1940



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Brine Tank Rooms • Coolers • Sausage and Casing Rooms • Smoke Houses • Killing Floors or any room or equipment where brine, saturated atmosphere, low temperatures or wet surfaces prevent the use of ordinary paint or enamel.

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On your introductory order we will ship one gallon of DAMP-TEX at regular price of \$3.95, or 5 gallons or more at \$3.85 per gallon and pay all freight charges. Points West of Rockies add 25c per gallon.

DAMP-TEX

The Paint That Goes on Water Soaked Surfaces

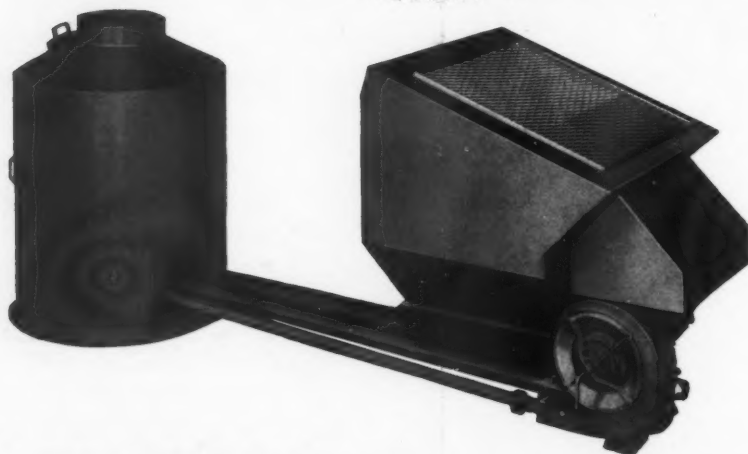
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Made in White and Colors

STEELCOTE MFG. CO. GRATIOT at THERESA
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CUT YOUR SMOKING COSTS!



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pipied to four or more smokehouses and the volume is easily controlled. The flavor and appearance of products is improved.

Write today for full information.

JOHN E. SMITH'S SONS CO.

50 BROADWAY

BUFFALO, N. Y.

CHICAGO - DALLAS - LOS ANGELES - BROOKLYN - QUINCY, MASS.

BUFFALO SMOKEMASTER

DOWN-TO-EARTH FACTS YOU SHOULD KNOW ABOUT SALT



LET THE FILTER PAD TEST SHOW YOU A BASIC FACT ABOUT CLEANLINESS

HERE is a test that may help you to improve the quality of your product. It's the filter pad test which permits your own eyes to compare clean and unclean salt.

Note the cleanliness of the pad on the right through which a brine made from Diamond Crystal, a clean salt, had passed! Compare it with the other one!

Food manufacturers realize that it takes clean, quality ingredients to produce quality products. That's why we're eternally vigilant to keep Diamond Crystal a *clean* salt.

DIAMOND CRYSTAL
SALT CO., INC.
St. Clair, Michigan



**MAKES GOOD FOOD
TASTE
BETTER!**

SOME FACTS ABOUT DIAMOND CRYSTAL

- 1 It's a clean salt.
- 2 It dissolves rapidly.
- 3 It has true salt flavor.
- 4 It comes in soft, fluffy crystals.
- 5 Its uniform high purity is assured.
- 6 So is the correct grain size for your use.
- 7 Dependable quality and service for more than 50 years!

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DIAMOND CRYSTAL *Alberger Process* SALT

THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries



Official Organ Institute of American Meat Packers

Volume 102

JUNE 29, 1940

Number 26

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DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

C. H. BOWMAN

Editors

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn st., Chicago.

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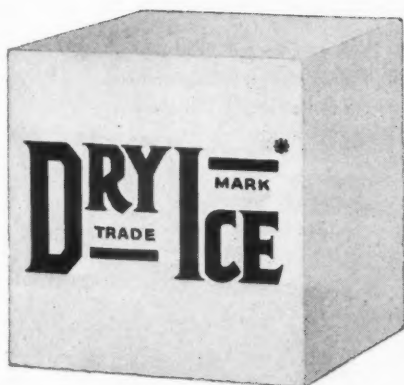
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No wonder so many shippers use "DRY-ICE"—the modern refrigerant—to protect the finest products of American packing houses while in transit.

Low cost "DRY-ICE" Blower Bunkers which are extremely simple to install are all the equipment necessary to streamline your refrigeration methods. Light in weight, they are economical to operate. Moreover, a definite preservative effect on the "bloom" of the meat product is obtained as an additional benefit from the pure carbonic gas which "DRY-ICE" emits.

You should have the complete story on this dependable, economical method of solving your refrigerating problems. Ask Pureco for full details.

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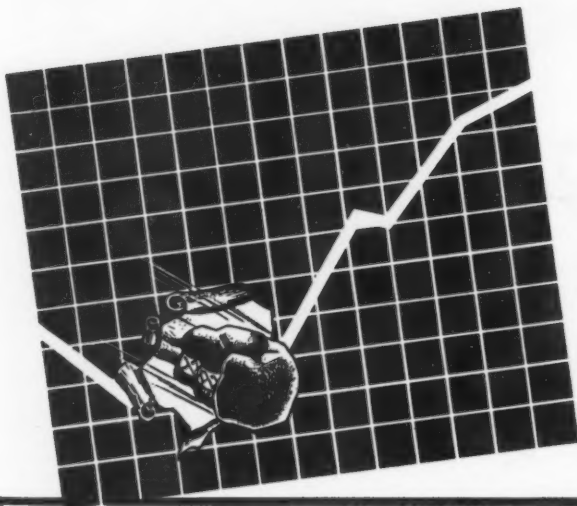
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ADELMANN

DELIVERS A SALES PUNCH TO SLOW SELLING HAMS

Adelmann Ham Boilers increase sales because they meet requirements.

1. Hams must be solid. Closing the aitch-bone cavity properly is important. Jelly pockets hurt sales. The elliptical springs on Adelmann Ham Boilers exert a firm, wide, flexible pressure. Cover tilting, or lopsided hams, are prevented. Solid hams result.

2. Hams must have good appearance. The covers on Adelmann Ham Boilers have a slight flange so that hams may be "tucked in." Ragged edges, which mean trimming loss, are eliminated. Again, the elliptical springs with their wide, variable pressure, mould the ham evenly into a fine appearing product.

3. Hams must have flavor. Adelmann Ham Boilers form a self-seal. Ham is cooked in its own juice, retaining full nutritious flavor.

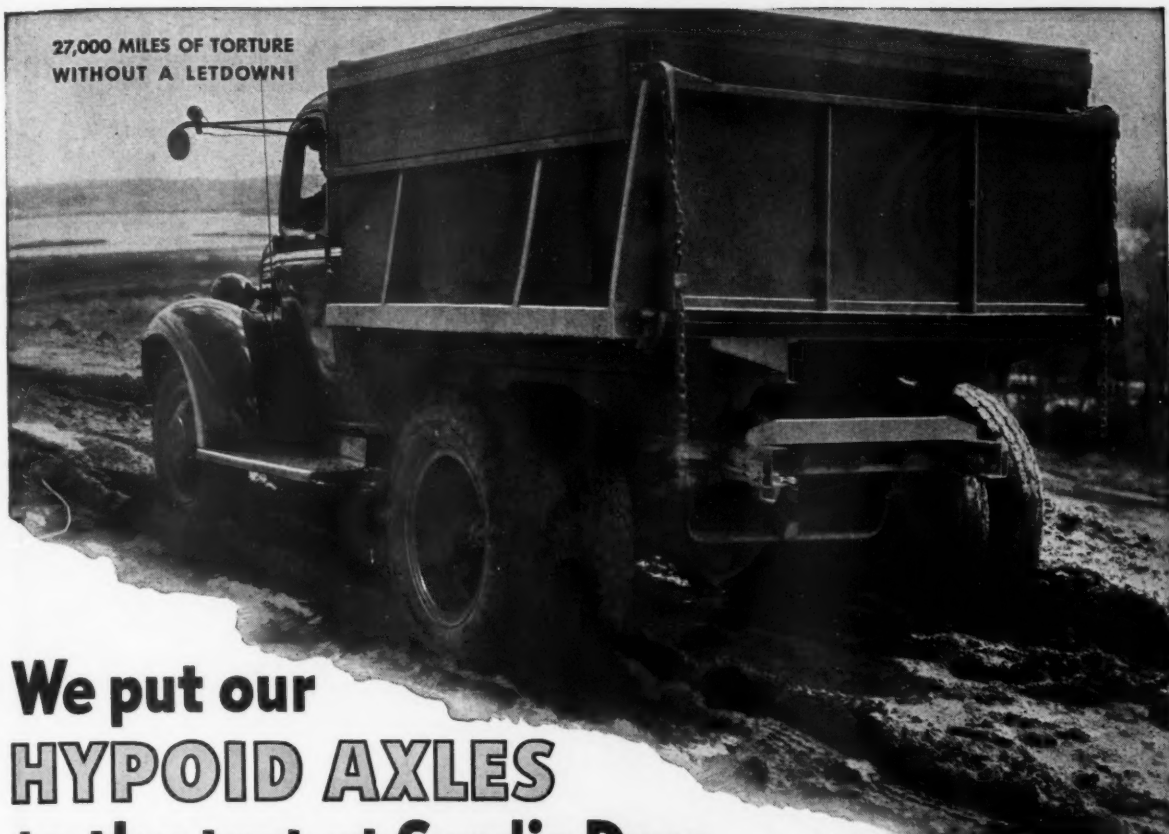
From an operating viewpoint, Adelmann Ham Boilers are equally as essential. The saving in shrinkage alone soon pays for them. Besides, they are easiest to handle, quickest to operate, simple to clean, last longer, and perform better. You get full yield, low cost, and top profit when you boil in Adelmann Ham Boilers.

A complete line in choice of metal: Cast Aluminum, Tinned Steel, Monel Metal, and Nirosta (Stainless) Steel. Write for booklet, "The Modern Method," showing all, and giving trade-in schedules.



Send for descriptive literature on the complete Adelmann line.

27,000 MILES OF TORTURE
WITHOUT A LETDOWN!



We put our HYPOID AXLES to the test at Sardis Dam .. *and look what happened!*

Down in Mississippi, at the Sardis Dam, Chevrolet found a truck proving ground that was death on rear axles. Millions of yards of gravel had to be moved, and moved fast. Trucks were carrying six-ton loads over a rutted road, up a quarter-mile 24 per cent grade.

No truck can take that kind of punishment indefinitely—and rear axles suffered a high mortality.

Chevrolet engineers eagerly accepted the challenge. They yanked the bevel gear axles out of two 1939 Heavy Duty trucks, and installed Chevrolet's new 1940 hypoid-gear rear axles.

What happened? Conventional axles were having trouble on an average of every 7,725 miles—but these 1940 hypoids did 27,000 miles without a failure. That was proof enough for our engineers. They brought those axles to Detroit, and found them still good for more thousands of miles.

Few trucks have to take such a beating as these two Chevrolet trucks took. But Chevrolet engineering demands that its trucks shall have extraordinary reserve strength. So—today—all new 1940 Chevrolet trucks have this vastly stronger, more efficient, and longer-lived rear axle. Hypoid means low costs.



From the gravel pit to Sardis Dam are ten miles of rough going and steep grades. Here Chevrolet's 1940 hypoid-gear rear axles proved their superiority over spiral-bevel-gear axles.



LEFT—NEW
HYPOID PINION



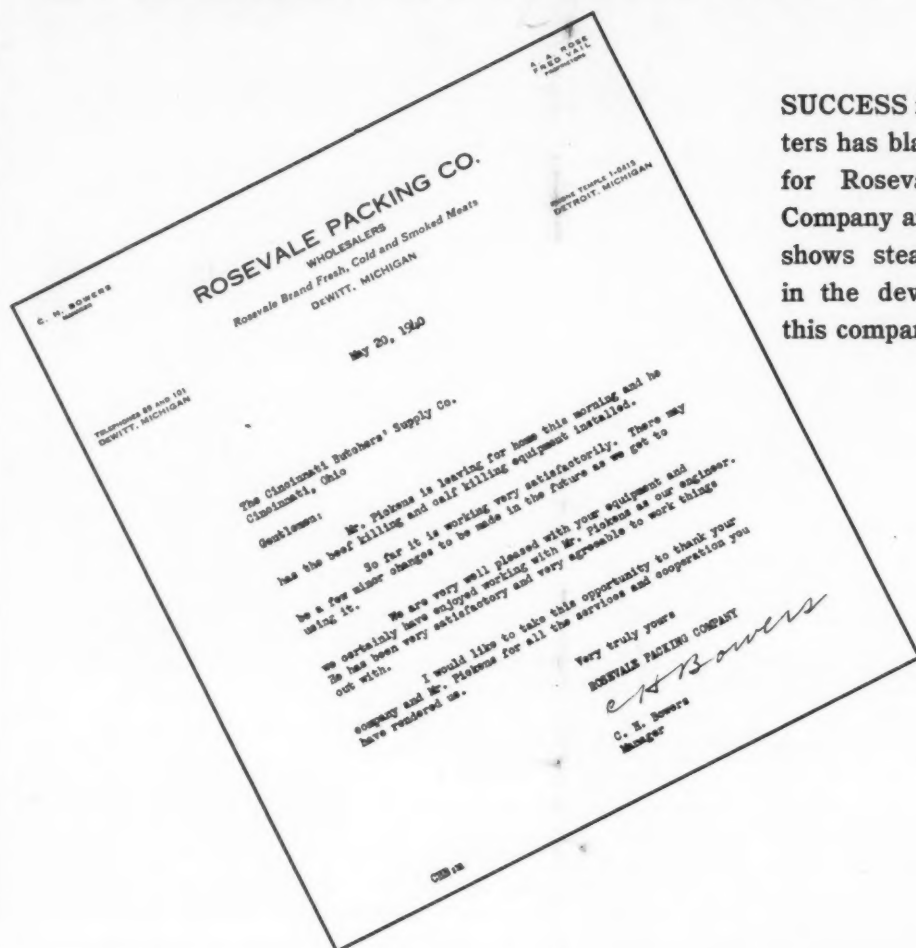
RIGHT—CONVENTIONAL
SPIRAL BEVEL PINION

These two drive pinions fit the same size ring gear—yet the hypoid pinion is 53.6% heavier, and has 37% greater tooth contact and 20% lower tooth pressure.

CHEVROLET MOTOR DIVISION, General Motors Sales Corporation, DETROIT, MICH.

CHEVROLET TRUCKS

A TEAM—THE PACKER AND THE “BOSS”



SUCCESS in capital letters has blazed the trail for Rosevale Packing Company and each year shows steady increase in the development of this company.

TEAM WORK between the Packer and the entire “BOSS” Organization, from the heads of the company thru to the sales force and the operators in the

plant—the builders and erectors of “BOSS” Machinery and Equipment—tends toward successful cooperation and provides the keynote of our claim:

“BOSS” symbolizes Best Of Satisfactory Service

The Cincinnati Butchers' Supply Company

824 Exchange Ave., U. S. Yards
Chicago, Ill.

Mfr. “BOSS” Machines for Killing,
Sausage Making, Rendering

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FACTORY
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Cincinnati, Ohio



Here's All the Equipment Needed to ELIMINATE TRANSIT ICING

RED DIAMOND
Dry Ice
TRADE MARK



OVER **75**
PRODUCING PLANTS AND
DISTRIBUTING POINTS
IN NORTH AMERICA!



RED DIAMOND DRY ICE *In* Railroad Car Refrigeration

Any shipper of perishables
who is more than two days
away from his market and
who normally re-ices his cars
in transit will find here the
answer to many of his prob-
lems of expense and delay.



THE LIQUID CARBONIC CORPORATION
1000 N. LAKE AVENUE • CHICAGO, ILLINOIS
BRANCHES IN PRINCIPAL CITIES

● This is an important message to every packer far enough from any part of his market to require re-icing shipments in transit. He is urged to check into all details on Red Diamond Dry Ice in combination with water ice—now doing an impressive job of cutting shipping delays and costs.

By the method described in a late bulletin on Railroad Car Refrigeration *no extra equipment* is needed to eliminate transit icings. This is effective for shipments with an arrival temperature between 35° and 40°, and covers them up to 6th morning delivery. This bulletin, sent on request, tells how leading refriger-

erator car operators co-operated with Liquid engineers to make the method simple, safe and practical, as well as economical. It tells how to use it with every type of car and gives examples of savings in time as well as money.

Always to be remembered also is Red Diamond's *plus value* for preserving meat shipments: It evaporates in the form of carbon dioxide, which retards surface bacterial growth and slime, preserving "bloom" and commanding good prices. *Send the coupon for complete explanatory bulletin.*

THE LIQUID CARBONIC CORPORATION

3110 S. Kedzie Ave., Chicago, Ill.

THE LIQUID CARBONIC CORPORATION,
3110 S. Kedzie Ave., Chicago, Ill.

Please send latest Bulletin, "Red Diamond Dry Ice in Railroad Car Refrigeration." ☐ Also send directory list of Red Diamond Icing Points. ☐ Have a representative call.

Name _____

Address _____

City _____ State _____

Overhead salt storage takes full advantage of 4 major savings made by the Lixate Process

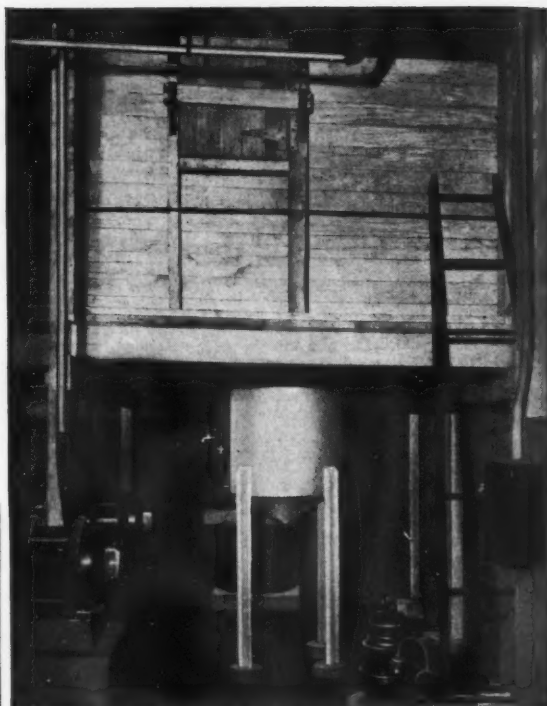
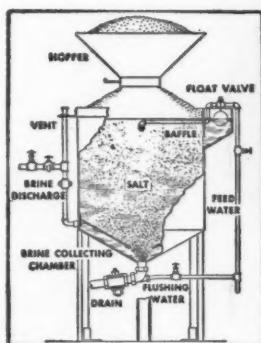
YOU, TOO, will probably find special features of The Lixate Process For Making Brine which will make extra savings in your plant. For instance, a high ceiling made it possible to build a salt storage bin above the Lixator in the installation illustrated. Salt need never be touched again once it is placed in storage.

In other plants, storage bins are built on the roof, on floors above, or even in separate housings clear outside the plant. No matter what conditions may be, The Lixate Process is sure to produce 4 major savings:

1. Lowered labor cost for handling salt.
2. Elimination of labor cost for mixing brine.
3. Marked savings in distributing brine.
4. Reduction in amount of salt required, at savings estimated by users of 10% to 20%.

Look at this cross-section view of The Lixate Process and see why it can make these important economies. Salt flows down by gravity from a hopper above the Lixator. Water enters through a spray nozzle at the top, dissolves the salt without agitation and becomes fully saturated brine. This brine, which is self-filtered and crystal clear, rises in a collecting chamber to a discharge pipe, from which it flows or is automatically pumped to a storage tank, where a constant supply is automatically maintained.

Lixate Brine is now used by quality packers ranging from the very largest, with national distribution, to those local plants with smaller and select distribution. It is made from Retsof, Detroit or Avery brands of Rock Salt—crystal clear,



LACLEDE PACKING COMPANY, St. Louis, Mo.

Increased cleanliness as well as increased economy is the result of a storage bin or room directly above The Lixate Process, as in this efficient installation. As the floor of the bin is in the shape of a hopper, salt flows down by gravity and need never be handled after being placed in storage. Lixate Engineers can find advantages in your plant to help increase the normal saving The Lixate Process always makes.

★ ★ ★

bacteriologically clean and chemically pure beyond the rigid requirements of the most exacting authorities. Find out how much it can save in your own operations. Write for full information today.

● EVERY KIND OF SALT

International Salt Company, Incorporated, produces every kind, type and grade of evaporated salt and Rock Salt. From its long experience and study, the Research Department of International Salt Company will supply to all industrial users of salt, free advice and information upon the correct way to use the correct grade of salt—or salt brine—for utmost quality and greatest economy.

● WRITE FOR THIS BOOK

On request, the Lixate Book will be sent to you free. It will show you pictures of many Lixate installations in plants of companies—many of which you know well—in all types of industries. You will also find helpful technical information about salt brine. If you prefer, a Lixate Engineer will call, at no obligation, and give you first hand information on the savings you can make in your own operations with The Lixate Process.



The LIXATE Process

REG. U. S. PAT. OFF.

FOR MAKING BRINE

INTERNATIONAL SALT COMPANY, INCORPORATED

SCRANTON, PA. and NEW YORK, N. Y. • SALES OFFICES: Buffalo, N. Y. • Philadelphia, Pa. • Boston, Mass. • Baltimore, Md.
Pittsburgh, Pa. • Newark, N. J. • New York, N. Y. • Richmond, Va. • New Orleans, La. • Cincinnati, O. • St. Louis, Mo.
REFINERIES: Watkins Glen, N. Y. • Ludlowville, N. Y. • Avery Island, La. • MINES: Retsof, N. Y. • Detroit, Mich. • Avery Island, La.

PRESKO PICKLING SALT

THE FAST CURE FOR EVERY PURPOSE

Because it's Mild

THE PRESERVLINE MANUFACTURING CO., BROOKLYN, N. Y.

THEY'RE YOUR CUSTOMERS, IF...



**You Sell the
Sausages they**

**LIKE
TO
BUY!**

● One of the most important advantages sausage can have is to *look* appetizing . . . to have the attractive, well-filled appearance it has in Armour's Natural Casings!

These finely graded casings cling tightly to the sausage meat — *continue* to cling tightly until they are finally eaten!

Too, Armour's Casings are *natural* protectors of your product's flavor and juiciness.

They play a part in gaining that flavor, be-

cause their porous texture permits the smoke penetration you want . . . giving sausage the tangy smoked taste your customers demand!

All in all, we sincerely believe Armour's Natural Casings are your logical choice. A complete line is always available to satisfy your needs. Phone your Armour Branch House today for up-to-the-minute quotations, and fast, efficient service.

MAKE SURE . . . USE

ARMOUR'S NATURAL CASINGS

ARMOUR AND COMPANY • CHICAGO

NEWS HIGHLIGHTS *Of The Week*

Meat Drive Plans Progress Steadily; Agency is Chosen

STEADY progress in planning the meat industry's unprecedented advertising campaign is reported by the Institute of American Meat Packers.

The Leo Burnett Co., Inc. advertising agency has been appointed as general advertising agency. It was selected from a large number which made presentations, and the recommendation of the advertising planning committee was accepted by the Institute's board of directors acting as a policy committee. The Burnett agency handled the advertising in the pork sausage and liver sausage campaigns and has already had several months' close association and has done effective work with the meat industry on its problems.

The industry is proceeding without undue haste on this program. Research work will be started shortly in order to determine where money can be spent to the greatest advantage of the industry and how the money can be spent to get maximum returns.

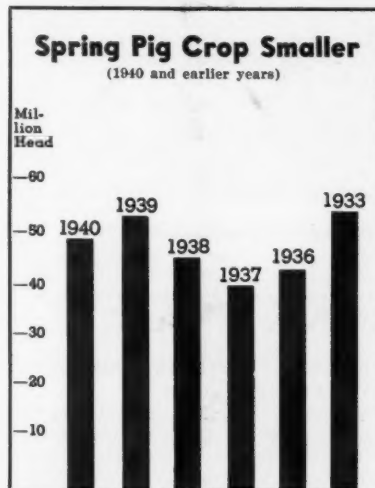
Individual Effort Repaid

Preliminary research indicates that the quickest results will probably be apparent to the local or intrastate packer who cooperates in the campaign and ties in with it locally in his own sales efforts and in his advertising work. Because such results are cumulative, and because every locality in the country will be covered, the value of the campaign should eventually be relatively equal to local, intrastate and interstate operators.

As was the case with the sausage campaign, the smaller companies making the most determined efforts to convert the campaign into increased sales and earnings undoubtedly will be the firms recording the first outstanding successes.

Extensive research work among consumers, packers and retailers, careful editing and checking of copy, and consideration of many other details must be concluded before the first consumer advertising appears. The committee in charge of planning is working on the premise that no money shall be spent until every effort has been made to assure that each dollar will do the maximum job. Preparation of copy for a two-column advertisement in a newspaper in a city of 5,000 will receive the same consideration given to an adver-

(Continued on page 37.)



FSCC Pork-Lard Purchases Now Total 217 Million Lbs.

Federal Surplus Commodities Corp. announced this week that it had purchased 15,800,048 lbs. of lard, 4,150,000 lbs. of regular hams, 1,370,000 lbs. of skinned hams, 1,045,000 lbs. of picnics and 4,045,000 lbs. of bacon under Announcement No. 17.

The FSCC also received offers of smoked pork and lard on June 28; awards under this announcement will be made later.

Total purchases of pork and lard by the FSCC since the government buying program started last December (including purchases of June 25), as computed from figures compiled by the Institute of American Meat Packers:

	lbs.
Lard	117,130,028
Dry salt meats	
D. S. fat backs.....	27,727,000
D. S. bellies.....	11,933,000
	39,660,000
Smoked meats	
Reg. hams	13,406,000
Skinned hams	9,322,500
Picnics	5,634,000
Bacon	31,456,000
	60,018,500
Total pork and lard.....	216,808,528

British Resume Buying of United States Lard

A break in the log-jam of British pork and lard buying appeared to be materializing this week. So far as can be learned, the United Kingdom bought 20 million lbs. of lard last week, another 8 million this week; late reports this week indicated it might be working on another 20 million-lb. deal. The British are paying cash for the lard.

Hog Cycle Passes Peak; Spring Crop Down 8 Per Cent

WHILE hog marketings in the near future will be larger than in 1939, the June 1 pig crop report of the Agricultural Marketing Service shows an 8 per cent drop in the spring pig crop to 48,007,000 head compared with 52,343,000 head in the spring of 1939, indicating the peak of the hog cycle has been passed.

Fall farrowings are expected to be 12 per cent smaller than in 1939 and the total 1940 pig crop may amount to 75,800,000 head, or 10 per cent under 1939 and about 3 per cent under the 1924-33 average. Although all regions reported decreases in spring pigs, greatest percentage declines were outside the Corn Belt.

As a result of the smaller crop this year, hog marketings should decline during the winter and spring of 1940-41 compared with the preceding year. Number of hogs over six months old on June 1, 1940, was about 3 million head over the like date in 1939. The increase in the number of hogs available for market in the next four months is even larger—it includes more sows.

Loss in All Regions

While the number of pigs saved in the spring of 1940 (December 1, 1939 to June 1, 1940) decreased 4,336,000 head from 1939, it was about 6 per cent larger than the 10-year (1929-38) average. The spring pig crop was smaller this year in all regions and in nearly all states. By regions the decreases were: North Atlantic, 9 per cent; East North Central, 1 per cent; West North Central, 7 per cent; South Atlantic, 19 per cent; South Central, 20 per cent; Western, 7 per cent.

The number of sows that farrowed in the spring of 1940, estimated at 7,995,000 head, was about 7 per cent smaller than in 1939. In the Corn Belt states the number was down about 4 per cent.

The average number of pigs saved per litter in the spring of 1940 was below the average in the spring of 1939 and was the smallest in the last four years. The average this year was 6.01 for the United States, compared with 6.12 in 1939 and 6.36 in 1938, which was the largest on record.

The number of sows to farrow in the fall of 1940 (June 10 to December 1) is indicated as 4,496,000—a decrease of 585,000 head or about 12 per cent.

(Continued on page 42.)



UNIQUE TRUCKS EFFECT DELIVERY ECONOMIES FOR PACKER

STEP-DOWN TRUCK BODIES

EASE of handling, economical refrigeration, time-saving features, general advertising appeal and construction conducive to a high degree of interior cleanliness are among the characteristics sought by the Fischer Meat Co., St. Louis, Mo., in ordering trucks for its city deliveries, according to August H. Schmidt, secretary of the company.

It was found possible to combine these and other interesting features in three specially-designed truck bodies recently placed in operation by the company. Built by the McCabe-Powers Auto Body Co., St. Louis, the trucks are unusual in that the bodies are lined with incorporating stainless steel. They have attracted much favorable attention because of their pleasing appearance, operating economies and hygienic advantages.

Built around 1½-ton White chasses, the trucks measure 17 ft. over all, with front wheels set well under the driver's compartment, facilitating short turns and quick maneuvering in dense traffic. Total weight is 6,690 lbs., with 3,260 lbs. in chassis and 3,430 in body. Interior dimensions are: Length, 8 ft. 8 in.; width, 6 ft. 8 in., and height, 6 ft. 8 in.

Step-Down Chasses Unique

The step-down chasses of these trucks are said to be the first of the type used by a meat company in Missouri. Solid interior construction eliminates noises from loosening screws or bolts, while cork insulation on floor does away with torsion noises. Bodies are necessarily of composite construction because of the unusual arrangement of a refrigerator body on a step-down chassis.

Attractive color scheme used on the trucks consists of dubonnet, cream and white. Entire front of each truck is glassed in and two rear view mirrors are provided for maximum safety. The company's drivers have been urged to exercise special caution while operating the trucks in order to build good will

and make the most of their pronounced advertising appeal.

The use of stainless steel in the interiors is one of the most interesting features of the new units. Metal used is 14 gauge, welded with stainless steel

Half a Motor Used In British Passenger Cars

Some of the problems encountered by motorists in wartime Britain, and an interesting expedient adopted to meet them, are described in a letter received recently by Elmer Z. Taylor, president, Mono Service Co., Newark, N. J., from W. E. Browning, superintendent of the Mono factory in London, England. Mr. Browning writes:

"One thing which will interest and amuse you is my car. Just over a year ago I purchased a very nice second hand Buick, 32 h.p., 16 miles per gal., etc. Well they put h.p. tax up to 25s. (about \$5) per h.p. and only allowed me 10 gals. of gas per month. There was nothing for it but to put her in dock and get something more economical.

"I heard an echo that they were experimenting so I took her to the Buick agents and she was one of the first to be converted to 16 h.p. I get a most wonderful performance.

"The pistons and connecting rods are taken out of the two front and two back cylinders, plugs stopped up, leads shorted, push rods taken off valves and I run on the four centre cylinders only, no fan, half radiator covered with cardboard, half carburetor stopped up. Result: one-half tax, reduced insurance premium, 26 miles per gal. at economical speeds and can still do a magnificent turn of speed of 80 or 90 on a flat road—just a little more gear changing on getaway and hills. I can get from Lyme to Ruislip, 140 miles, in under 4 hours.

"In these hard times and the economical future, I can wear out these four cylinders and after that wear out the other four just like tires."

welding rods. Floor and side walls to a point 24 in. above floor are lined with this metal. Although this is not an inexpensive type of construction, it is said to have paid excellent dividends in attractive appearance and cleanliness.

Truck interiors are scalded each morning before trucks go on route. Special holes facilitate draining. During the first few weeks of their use, the new trucks were placed "on show" for dealers, and the advantages of the unique interiors were pointed out.

Trucks are refrigerated with a 25-lb. block of dry ice, placed in a wire basket in upper left corner of load compartment. This will last through 10 hours of running time. Because of a special small door connecting the driver's compartment with load space, large rear doors are used infrequently and refrigeration losses are said to be slight. Panels are of 20-gauge steel with a 3-in. inlay of Dry-Zero kapok blanketing. Floors are insulated with 2 in. of cork set in hot pitch. The company reports that its losses from shrinkage and discoloration have been reduced to one-half of 1 per cent with the new trucks.

Company drivers have found the trucks particularly convenient in city delivery service, largely because of the small door mentioned above. Trucks are loaded with smaller consignments toward front, so the driver can reach them through this door without alighting and going to rear of truck. This is said to result in a 50 per cent reduction in the time required to make a delivery after truck is parked. A steel safety platform in rear of truck facilitates removal of heavy orders. Operating expenses for the new trucks are said to be 20 per cent lower.

NAME NEW STAMP CITIES

Areas to which the stamp plan of distributing pork, lard and other surplus commodities is to be extended in the near future include Scranton, Pa., Barre, Vt., Houlton, Me., and Glasgow, Mont., including the rest of Valley County, according to recent announcements by Secretary of Agriculture Henry A. Wallace. Operation of the plan in Scranton will probably be widened soon to include the rest of Lackawanna County, Pa., it is indicated. In the Midwest, Council Bluffs, Ia., and the rest of Pottawattamie County has been added to the stamp areas.

FDA PLANS TO CUT RED TAPE

Speedier procedure may be used by the Food and Drug Administration after that agency is transferred to the Federal Security Agency on June 30. Officials hope to reduce some of the time now required in issuing regulations, amendments and standards under the U. S. Department of Agriculture. It has been suggested that publication of a proposed report by the trial examiner might be dispensed with in regulatory cases handled by the FDA.

K & B BEEF TENDERED AND SOLD UNDER SPERTI LAMPS

K & B Packing & Provision Co., Denver, recently fitted a powerful new merchandising arrow to its bow when it began selling "Ultra-Tender" beef treated by the Spertified process. Adoption of this process, which is based on relatively high temperature and humidity, used in conjunction with the Sperti ultra-violet lamp, entailed installation of more than 300 of the lamps at the K & B plant.

Processing cooler is maintained at an average temperature of 45 degs. F. and relative humidity of around 90 per cent. Air conditioning provides constant air movement around the product, carrying the germicidal action of the lamps to all exposed portions of the carcasses. The

of the University of Cincinnati. It is used at the K & B plant in combination with a small choke coil and a reflector, operating directly from a 110-volt a. c. line. Current consumption of each lamp is about that of a 45-watt bulb. Considering the reduction in the amount of refrigeration required under the process, it is said to cut the operating cost of the equipment to a nominal figure.

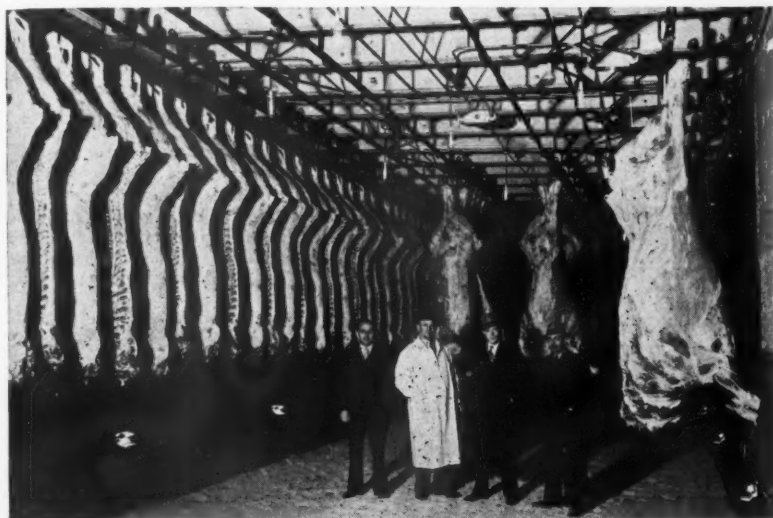
Large-space newspaper advertisements, some of them in two colors, have been used by K & B in promoting its Ultra-Tender beef. An afternoon radio program, "The Adventures of Pinocchio," broadcast three times weekly, supplies an additional opportunity for

ly how the tendering process operated to guard against mold and spoilage and retain "the original juicy meat flavor," and explaining that the meats were offered "at the price you're accustomed to paying." The announcement also listed a number of retail meat dealers having Sperti lamp installations.

A unique angle of the K & B merchandising plan adopted in conjunction with the ultra-violet processed meats is that each retailer, in order to handle this product, must equip his own cooler and display case with the lamps to protect the product after its delivery from the K & B plant. About 150 new dealers throughout the K & B distribution territory, in addition to the company's regular dealers, are said to have installed lamps under this plan.

Public acceptance of the Ultra-Tender beef has been very encouraging. "Our results show," says Louis K. Sigman, president of the packing company, "that the industry is going to have to take this or a similar method of handling meats in aging. The public's ready acceptance proves that meat which can be sold as reasonably bacteria-free, tender without the long period of aging and at a price no higher than that asked for other meats, will be demanded next by consumers."

In the K & B plant, savings on the tendering installation, through reduced shrinkage and trimming losses, are said to run approximately \$100 daily, more than offsetting added operating costs and paying a substantial return on the investment. The company, it is understood, spent approximately \$40,000 setting up its installation, aiding dealers, and doing other preparatory work. Although some skepticism was evidenced by a few important dealers at the outset of the plan, they are now reported to be enthusiastically promoting the Ultra-Tender meats.



WHERE K & B "ULTRA-TENDER" BEEF IS PROCESSED

Installation of Sperti lamps at plant of K & B Packing & Provision Co., Denver, is viewed by (left to right) William A. Brown, co-inventor of the Sperti process, Louis K. Sigman, president and general manager of the packing company, and the Goodman brothers, Western distributors for Sperti. The K & B installation is said to be the largest yet made incorporating these lamps.

company reports that losses from shrink and mold have been reduced to a minimum by means of the installation.

Beef aged for a week under the new process has been found to be equal to or even better than beef aged for as long as six weeks by conventional methods, it is said. Necks of beef, ordinarily among the first carcass portions to show discoloration, and ordinarily having a high ratio of trim loss, are reported to show no more discoloration than other carcass sections.

Sperti a Mercury Lamp

The Sperti lamp used in the company's installation is a mercury lamp developed by Dr. George Sperti

advertising the product. The Ultra-Tender stamp is applied to all meats processed by K & B in its installation.

"Now, with Ultra-Tender meats by the Spertified process," stated the opening newspaper announcement, "we believe we are bringing you the greatest advancement in the meat industry since the inauguration of mechanical refrigeration! Grade for grade, cut for cut, K & B Ultra-Tender meats are more tender, tastier, juicier, more healthful than ever. The K & B Packing & Provision Co. guarantees every piece of meat stamped 'K & B Ultra-Tender.'"

The ad answered six typical questions which might be asked by a housewife regarding the meats, pointing out brief-

OFFERS FREE DOG FOOD

Offering dog owners a free standard size can of its "Vitalized" dog food with "no charges, no strings, no purchases" as a prerequisite, Archer Products Co., Houston, Tex., recently opened its merchandising efforts on this product in the Houston area.

"You are honest!" proclaimed the large-space newspaper advertisement announcing the offer. "So here is a sporting free gift of one standard size can of Archer's Vitalized dog food! . . . Try it, see how your dog likes it, thrives on it. Then, after testing it, if you agree that it is the best dog food you have ever fed, you promise yourself that you will buy three cans of Archer's Vitalized dog food at the regular price on your next purchase."

A period of testing in smaller cities preceded the Houston campaign. Meat content of the ration is said to run between 70 and 80 per cent. The company has plants in Houston, New Orleans and Jacksonville, Fla. W. R. Archer, III, is president and A. J. Smith, jr., vice president of the company.



HOW HORMEL YEARLY WAGE PLAN OPERATES

HE RECEIVES ANNUAL WAGE

Typical employee of Geo. A. Hormel & Co., Austin, Minn., working in Berliner trim, who is paid a guaranteed, yearly wage. The work to be performed annually by his department is budgeted; the departments often beat their schedules by 15 to 20 per cent. Employee efficiency has increased under the plan.

MANY interesting articles have been written about the guaranteed yearly wage plan being used by Geo. A. Hormel & Co., Austin, Minn., by various newspapers and magazines throughout the country.

The considerable social import of the plan has been well covered; the wholesome effect of the plan on the community has been analyzed from several different viewpoints, but there has been no technical description of how the plan is adapted to the complicated business of running a packinghouse.

This article will describe how this innovation in employment technic operates, in a manner which will enable a packinghouse operator or manager to see its specific application to the industry.

Dollar and Cents Interest

The packer has a dollar and cents interest in planning his employment program and in practical methods of increasing the stability of employment in his organization: The various state unemployment compensation laws stemming from the federal Social Security Act penalize labor turnover and "in-and-out" employment, and provisions of the federal Wage and Hours Act limit the length of the workweek and establish a minimum wage.

In the case of the latter law, the industry enjoys a partial exemption (yet to be fully defined) and the packer may also take advantage of the provision which allows the employer who guarantees his labor employment on a yearly basis to exceed the workweek maximum at will, provided the total hours worked per year do not exceed 2,000.

But how are you going to stabilize the packing industry, built as it is upon the vagaries of production, fluctuation of supply and change in the rate of consumption?

In analyzing the Hormel plan it should be repeated at the outset that students of employment regard it as one of the best plans of attack on the unemployment problem, because it is a sure, workable way to keep the part-time worker steadily employed, and because the community benefits by having its people assured of a steady income.

A Basic, Balanced Gang

After much adjustment through trial and error, the Hormel company decided to establish in each department a "balanced gang" which could process the peak load in 53 hours per week.

These balanced gangs were set up and their size determined by an estimate of the work that each gang would have to do in a year. Jay C. Hormel, president of the company, says that while the work that a given department will have in a short period, such as a week, cannot be accurately predicted, it is possible to estimate closely the work expected of it in a year.

He bases this prediction, or work quota, on the department's records for the past ten years, as conditioned by the outlook for raw materials for three years hence, as indicated by past and present long range weather and crop forecasts brought up to date by current statistics compiled and released by various sources from time to time.

A Year's Work Predicted

In the main it has been possible to predict shortages of raw materials from two to three years in advance, and as the disappearance of employees from the payroll due to natural causes runs in excess of 2.5 per cent per year, a protection of 7.5 per cent in reduced labor costs is furnished throughout a cycle of diminishing material volume. It is interesting to note that determination of the number of men required to keep

the work at an efficient level cannot always be figured from a purely mathematical basis; various adjustments must be made to achieve a proper balance.

As the plan took hold and spread from department to department (the personnel can have the plan only at their own request and then after they have satisfied the management that they fully understand the entire program) the men began to resist the old practice of transferring them from their department at times when work was slack to another department operating at the peak of its load. In short, they became determined to have a job of their own which they could keep.

This was found to be a good attitude, since the number of men taken from a department always decreased efficiency in a ratio higher than the number of men taken out. Because of this resistance to transfer, either individually or in a body, it was found that some provision was necessary to keep the department at full operating strength in the face of absences and vacations. This need led to the creation of an "extra gang" as a source of men to fill in either as substitutes or additions at peak seasons.

Extra Gang is Labor Pool

This extra gang, comprising about 7 per cent of the total employment, is also working under the annual wage plan. Based on seniority each man is given his choice of the available assignments. When an extra gang member works in a department where there is a production quota, he receives credit for the production hours gained; otherwise he is paid on a clock hour basis.

He is required to work a certain number of hours a year and his time can be balanced out toward the end of the year by using him for such operations as extra maintenance, clean-up or construction work. An effort is made to keep the extra gang members working in the same places as much as possible; therefore, it serves as a reservoir for trained men to take assignments in regular departments.

In other cases it was found that extra work had to be found for some departments to maintain them at a full wage scale. This led to the discovery that if the work was brought to the men, minor adjustments or additions in equipment would put an end to sending the men to the work. This practice has been so satisfactory since its inception that it is now the only basis upon which departments are asked to undertake work not regularly belonging to them.

As the plan was used it was also



BOTH LIKE THE PLAN

Jay C. Hormel (left) and Roy Franklin, union business agent, discussing merits of the Hormel company's guaranteed annual wage program.

found necessary to establish some method of coordinating the amount of work done to the amount of pay being received by a department. The volume of production required for the department to earn its payroll on a weekly basis was then determined. If, at the end of the year, it is found that this budget has been exceeded, pro-rata payment is made for the extra production.

As employees became used to working under the budgeted work system there were savings in the length of time required for certain operations and in the amount of facilities in use. Much "self-policing" was also found to exist among the men under this method. When this part of the plan was put into operation it was soon found that departments would beat their schedules from 15 to 20 per cent, except where unusual limitations existed. This factor alone gives the plan enough flexibility to make it adaptable to unusual and difficult cases.

Another characteristic of the annual wage plan through which both laborer and employer benefit is that it allows the company, through efficiency savings, to budget all labor costs per unit produced at 5 per cent under its past experience. But as the guaranteed wage plan gives a total saving through other sources of at least 10 per cent, the company has undertaken a 5 per cent wage increase. It is interesting to note that after eight years of operation under the plan, the 10 per cent efficiency figure is still an accurate index of savings.

Great and fortuitous savings are also possible under the experience rating provisions of the unemployment compensation law of Minnesota. Without the annual wage plan the packing company would have to pay the highest tax rate of 3 per cent after January 1, 1941. Under the Hormel plan it can enjoy the lowest optimum rate, 0.5 per cent of the payroll. This means an annual saving in excess of \$100,000 in the case of the Hormel company.

The federal Wage and Hours Act makes special provision (7 (b) (2)) for such methods of employment whereby the paying of overtime or the hiring of unseasoned labor is avoided at times of peak operations.

As the plan has matured, both labor and management have become increasingly satisfied with its operation. Whenever this healthy condition is found to exist in any industry, it usually constitutes final proof that the given method is a going plan providing many mutual benefits for both worker and owner.

REDUCING JOBLESS TAXES

Success of Cudahy Bros. Co., Cudahy, Wis., in stabilizing employment and reducing its state unemployment compensation tax liability was described by W. J. LaCourt, office manager of the company, at a recent conference in Milwaukee attended by about 1,500 business executives, Wisconsin State Federation of Labor officials and others.

"Our layoff rate," Mr. LaCourt reported, "was 46 per 100 employees during the 1929 boom and 65 out of 100 in 1935. Then we centralized hiring and firing, established utility crews who work in other parts of the plant when their departments are slack and stepped up sales of sausage and cold meats, which require more labor. In 1939 we laid off less than eight out of 100 employees."

More details on the Cudahy plan were published in *THE NATIONAL PROVISIONER* of September 24, 1938, page 17, and November 5, 1938, page 141.

Executives of other industries at the Milwaukee conference showed how their firms had cut unemployment compensation expense by training workers in more than one line, so that they could be shifted to other departments when work in one division became slack.

J. F. Friedrich, a member of the Wisconsin State Federation of Labor, promised that labor would go along if industry would operate along the lines outlined, but warned that if only a few make an honest effort to stabilize employment, labor might change.

Annual and 26-Week Wage-Hour Contracts

OPPORTUNITY for management and organized workers to stabilize employment by limiting hours annually or semi-annually instead of weekly has been emphasized by Colonel Philip B. Fleming, Administrator of the Wage and Hour Division, U. S. Department of Labor, in issuing a revision of "Interpretative Bulletin No. 8."

Colonel Fleming pointed out that exceptions to maximum hours provisions in section 7(b) (1) of the Fair Labor Standards Act, providing for two consecutive 26-week (or semi-annual) periods, are not equivalent to exceptions based on section 7(b) (2), under which the employer guarantees an annual wage and is allowed to average his hours over an entire year. Literal language of section 7(b) (1) is "no employee shall be employed more than 1,000 hours during any period of 26 consecutive weeks."

In other words, the exception based on agreements limiting hours in two successive periods of 26 consecutive weeks cannot be utilized to crowd hours worked around the end of one period and beginning of another to the extent that more than 1,000 hours is worked in "any period of 26 consecutive weeks."

Applies to Any 26 Weeks

Thus, although periods named in an agreement may be from January 1 to June 30 and June 30 to December 31, it still must be possible to apply limitation of 1,000 hours worked against any 26 consecutive weeks of any employee's work experience without encountering any 26-week period in which more than 1,000 hours has been worked. The same is true where no period is named, but the agreement merely provides that no employee shall work more than 1,000 hours. However, the bulletin points out that requirements of section 7(b) (1) will be met if only one 26 consecutive week period in a year is specified but the employee does not work more than 1,000 hours during that period.

Colonel Fleming further emphasized that the annual wage guaranteed in agreements under section 7(b) (2) allowing hours to be averaged over an entire year must be the employee's regular wage. A guarantee of the statutory minimum wage (30 cents an hour) is not enough.

Interpretative Bulletin No. 8 deals with exceptions to the requirement that at least time and a half the regular rate be paid for work in excess of 42 hours a week made possible (1) under collective bargaining agreements limiting employment to 1,000 hours "during any period of 26 consecutive weeks"; or (2) where a collective bargaining agreement includes an annual wage guarantee and a limitation of 2,000 hours "during any period of 52 consecutive weeks."

Such agreements must be in contracts

negotiated by "representatives of employees certified as bona fide by the National Labor Relations Board," and under them overtime (or payment of at least time and a half the regular rate) does not begin until after 12 hours in any workday and after 56 hours in any workweek.

Many industries which have great peaks of production are not entitled to the "seasonal" exemption from the maximum hours provisions of the act, Colonel Fleming declared. Organized workers and management in this type of industry can arrange under these sections to have their hours limited annually or semi-annually instead of weekly. Among the firms which have

forwarded such agreements to the Wage and Hour Division are meat packing companies.

Section 7(b) of the act originated in the suggestion of Representative Bruce Barton that annual wage plans, such as one sponsored by Geo. A. Hormel & Co., be encouraged by relieving employers guaranteeing an annual wage from overtime provisions.

TO MAKE DRY SAUSAGE

There are 42 dry sausage formulas in "Sausage and Meat Specialties," THE NATIONAL PROVISIONER's new book.

SYNTHETIC DRYING OILS

Using a process of continuous fractional distillation, Armour and Company is now separating highly efficient drying agents required in mixing paints, varnishes and enamels from soybeans, cottonseed and other products at its 31st st. plant in Chicago. Development of the process is considered particularly important because of the dependence of the American paint and varnish industry on imported drying oils such as tung oil and perilla oil, George Eastwood, president of the company, stated.

A distilling unit capable of producing 15,000,000 lbs. of separated fats and oils a year is being operated by Armour. It represents seven years of research in this field by the company. The process was perfected by a staff of chemical and mechanical engineers supervised by D. M. Flick, general manager of the company's manufactured by-products division, and is covered by 15 patents.

BETTER DEMAND EXPECTED

Business and industrial conditions which affect the domestic consumer demand for meats improved during May and early June, according to the U. S. Bureau of Agricultural Economics. Some further improvement is in prospect for this summer, and demand conditions probably will be substantially more favorable than in the summer of 1939. The outlook for pork exports has not been altered materially by recent European war developments, but exports of lard to the United Kingdom, our most important foreign market, have been sharply curtailed. About 20,000,000 lbs. of lard were sold to the United Kingdom last week, however, and further sales are possible in the near future.

NEW HORMEL RADIO PROGRAM

George A. Hormel & Co., a pioneer of radio advertising in the meat packing field, will sponsor a new program featuring George Burns and Gracie Allen beginning July 1. The contract calls for broadcasts over a 52-week period. Originating in Hollywood, the new presentation will be heard over 60 NBC stations on Monday nights, using a divided time schedule with two identical broadcasts to meet time differences between the East and West.

SUES FAIR OVER CONCESSION

Contending that it was offered a verbal agreement by which it would be given the rights to the frankfurter and hamburger concessions at the New York World's Fair, and that the concession was later granted to another company, the Franham Distributors Corp. last week named the fair corporation as defendant in a \$1,000,000 damage suit. Attorneys for the fair state that the company failed to meet all requirements of the agreement.



When there's a job of commercial cooling to be done . . . you need steady, dependable, CONTROLLED COLD. When the cooling plant quits . . . you are face to face with an unexpected and very costly loss.

Don't take chances. Make the COOLING UNIT one of the STRONG LINKS in your profit chain by investing in equipment that you know will give dependable service . . . at minimum operating and maintenance cost.

A LIPMAN INSTALLATION may sometimes cost a little more, as an initial investment, than some other makes. But, you will never regret the slight extra cost. It will be returned to you with handsome dividends through more efficient cooling . . . and reliable operation day in and day out, year after year. We have been building these machines for more than twenty years. We know how. Our knowledge and experience go into every installation . . . as a guarantee of dependable service. Let's get together. . . Write:

GENERAL REFRIGERATION CORP.
Dept. NP-640 Beloit, Wis.

Make the COOLING UNIT

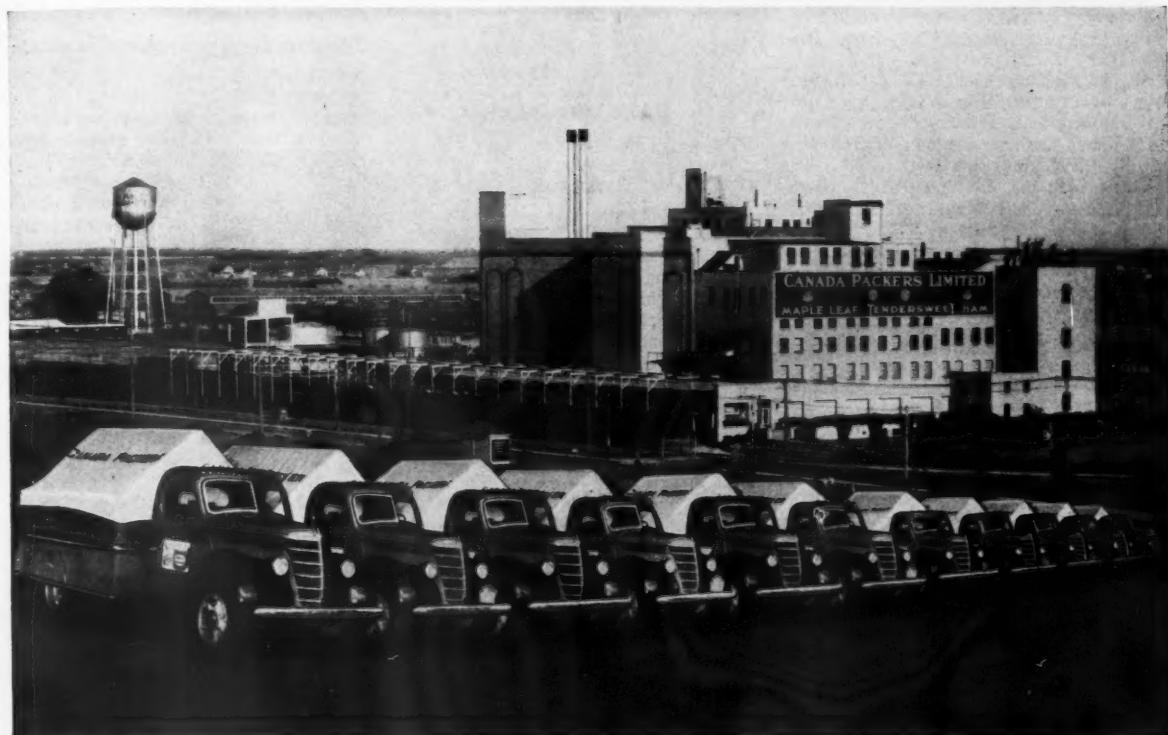
one of the STRONG LINKS in your PROFIT CHAIN




Lipman
AUTOMATIC REFRIGERATION

A 3104-4

What Counts is the **VALUE** *that shows up on the job*



Canada Packers, Ltd., largest packers in Canada, operates fleets of International Trucks at its various plants in the Dominion. The Internationals shown here, with the Winnipeg plant of Canada Packers in the background, were recently delivered to this company.

There's a great deal more to International Trucks than meets the eye when you see them rolling along the streets and highways or standing on the showroom floor.

We mean the things you'll find out only after you put Internationals on the job . . . things like their *lasting economy, dependability, trouble-free performance, stamina, and long life*. You can't put your finger on qualities like these *but owners know they're there*. That's why men keep coming back to Harvester when they need new trucks!

International reputation is built as much on these "hidden values" that come out day after day and year after year as on the sound engineering, quality construction, and all-around mechanical excellence that go into these trucks. Ask any International owner . . . and then see for yourself by putting the right International to work on your own loads. Sizes range from Half-Ton units to powerful Six-Wheelers. See the nearby International dealer or Company branch for complete information.

INTERNATIONAL HARVESTER COMPANY
(Incorporated)

180 North Michigan Avenue Chicago, Illinois

INTERNATIONAL TRUCKS

Up and down the MEAT TRAIL

Schludenberg Honored for Livestock Industry Efforts

W. F. Schludenberg, president, the Wm. Schludenberg-T. J. Kurdle Co., Baltimore meat packers, was awarded the Honorary Certificate of Merit in Agriculture by the board of regents and faculty of the University of Maryland at the commencement exercises this month.



W. F. SCHLUDENBERG

The award was bestowed in recognition of Mr. Schludenberg's work in promoting the development of agriculture, and particularly the raising of livestock, in the state of Maryland. He is president of the Eastern Meat Packers' Association.

As a member of the state survey commission several years ago, Mr. Schludenberg observed that Maryland possessed the natural resources requisite to support of livestock raising. The proximity of the state to the larger meat consuming centers of the East made it advantageous for Maryland stock men to market their meat animals in Baltimore.

For many years, Mr. Schludenberg encouraged the raising of larger swine herds through the financing of the

Maryland pig litter contest. More recently, he acquired the Wilmae Farms at Monkton, Md., where he has developed one of the finest Aberdeen Angus breeding herds in the East. He is also a breeder of Berkshire hogs and Belgian horses.

H. A. Kamman Passes

Henry A. Kamman, meat packer and dealer in Buffalo, N. Y., for half a century, died at his home there recently after a lengthy illness. He was 71 years old. Following death of his father shortly before the turn of the century, Mr. Kamman took over the family business as owner. Under his guidance it grew rapidly, and expansion of a chain of meat markets followed. Mr. Kamman was a director of the old Union Stockyards Bank and a member of the Buffalo Club and numerous civic organizations.

Cudahy Open Houses

Cities in which the Cudahy Packing Co. has recently staged open house observances at branch houses, commemorating the company's fiftieth anniversary, include Shreveport, La., St. Paul, Minn., Bloomington, Ill., Norfolk, Va., Springfield, Ill., Worcester, Mass., and Portland, Me. Cudahy branches and plants in approximately 100 cities will eventually be covered. Attendance and interest in the open house programs are reported to be running high.

Zarotschenzeff Observes 30th Year in Refrigeration Industry

Thirtieth anniversary of the scientific career of M. T. Zarotschenzeff, inventor of the "Z" quick freezing process, has



M. T. ZAROTSCHENZEFF

been given recognition this spring by many refrigeration and quick frozen foods organizations. The inventor presented his first paper regarding the importance of refrigeration in agriculture, transport, commerce and industry before the Imperial Agricultural Society and the Technical Society in Moscow on March 5, 1910.

Mr. Zarotschenzeff was appointed a special consultant by the Russian Department of Agriculture from 1911 to 1913. In 1913, he developed the method of quick freezing which bears his name. The process has been used for quick freezing meat, fish, poultry and vegetables in many different countries throughout the world.

He has carried on quick freezing research steadily and for a long period has made annual trips to various European countries, where his process has been widely adopted. He has also been in India twice, completing a trip around the world and organizing refrigerating establishments in Australia, Japan and British India.

Mr. Zarotschenzeff recently became affiliated with the Van Rensselaer H. Greene Organization, refrigeration engineers of New York City, in which capacity he will devote his time to technical problems, services and equipment connected with the process of quick freezing.

Downing Plant Opens

Downing Packing Co., new meat plant at Greenwood, Miss., opened recently with an inspection of its facilities by the public. Visitors were shown through the coolers and processing rooms and viewed high quality baby beef raised in the Delta section. The company's line of hams, bacon, sausage, lard, cured meats and fresh product is being sold to the retail trade only, under the Chief brand. Included in the personnel of the company, who were on hand to welcome visitors, are J. Y. Downing, president; James Downing, sales manager; Clayton Downing, general manager and livestock buyer; and T. R. King, superintendent of production and curing.



TRUCK ACTIVITY AT CHICAGO STOCKYARDS

Early morning activity in Union Stock Yards, Chicago, looking south from old gate on Exchange ave. Parked and moving trucks have been unloaded; a few are still at the unloading chutes. Over 39,597,000 cattle, calves, hogs and sheep were received by truck at 67 principal markets during 1939. Truck-ins constituted about 53.4 per cent of total receipts. Chicago was first among the big markets in tonnage received by truck. (Photo by Chicago Daily Drivers Journal.)

Personalities and Events Of the Week

Peter Golas, president, Superb Packing Co., Chicago, was in New York last week. He spent some time with R. W. Earley, his New York representative, and with other acquaintances in the trade.

J. M. Foster, vice president and general manager of the Sioux Falls, S. Dak., plant of John Morrell & Co., recently presented an armful of roses and a canned Morrell E-Z Cut ham to Mrs. John Fiegen, who happened to be the 10,000th guest of the plant since opening of the new visitors' building on February 12.

Thirty-five department heads of Armour and Company honored L. C. Gibbs, city salesman at Sioux City, Ia., at a dinner at the Mayfair Hotel there on June 22. Mr. Gibbs has been with the company 30 years. Frank Capera, general manager of the Sioux City plant, gave a talk, as did G. C. Mize, sales manager, and John W. Benningfield, plant superintendent. Frank Peterson, city sales manager, acted as toastmaster.

Stating that Germany had gained "but little foodstuffs" in the countries conquered so far, Col. E. N. Wentworth, director of the livestock bureau of Armour and Company, predicted that the military problem of the Reich would become acute within six months. He spoke before the convention of the South Dakota Stock Growers Association.

R. Melvin Jones, formerly connected with the sales department of Armour and Company at Oklahoma City, Okla., is now secretary of the Oklahoma City Livestock Exchange. Except for this position, officers of the exchange remain unchanged from last year.

J. M. Henry, executive vice president of the Live Stock National Bank of Chicago, is resigning July 1 to engage in manufacture of precision aircraft parts at Los Angeles in partnership with H. Collier Smith, Jr.

Among Wilson men from Chicago visiting in New York during the past week were Harry J. Williams, vice president; H. A. Snodgrass, bakery division; J. D. Thomas, Tender Made ham department, and W. H. Mothersead, bakery division.

Denver Frederick, district manager, Armour and Company, New York, is spending his vacation on a motor trip with his family.

The process whereby beef is now being tendered through the use of higher temperature and humidity in conjunction with ultra-violet lamps was explained to members of the Phoenix, Ariz., chapter of the American Association of Engineers recently by Harlan B. Davidson, office manager of the Tovrea Packing Co.

The bill authorizing acquisition by the federal government of 17 acres of land in Washington, D. C., now owned

CHAMPIONS

A trio of champions are shown admiring the grand champion lamb of the recent Chicago Junior Market Lamb Show. Reading from left to right: Alice Marble, world singles tennis champion; Helen Dettweiler, Western Open golf champion; Marion Isbell of Isbell's Restaurants, Chicago, and Helen Hicks, former American National golf champion. The lamb was bought by Mr. Isbell and slaughtered by Wilson & Co. for the Davidson Meat Co.



by the Union Stockyards Co. and Adolf Gobel, Inc., failed of passage. The property was formerly used as the site for stockyards and an abattoir.

Wilcox Commission Co. has been established at Rochelle, Ga., by K. M. Lasseter and T. R. Mashburn of that city. Livestock sales will be held each Wednesday.

Archer E. Hays, president, Hatley Bros. Co., Chicago, left this week with his wife and son for a vacation trip in the East. Mr. Hays plans to make a leisurely motor trip through Pennsylvania and New York.

H. E. ("Car Load Harry") Altman, Spicene Co. of America, was in Chicago this week returning from a recent vacation trip to Cuba. He reported a delightful time and a good rest.

The firm of Leopold Bros., Inc., has been established at Boston to deal in meat products. Incorporators are Walter Leopold, Walter Rawack and Hugo Leopold.

Joe Shine of the hide bureau of the Tanners' Council of America, whose specialty is explaining to livestock producers how they can improve hide quality, passed through Chicago this week en route to New York.

Pocahontas Rendering Co. plant began operations recently in its new building at Pocahontas, Ia. The structure replaced a building destroyed by fire some time ago.

The seven-day period ended June 22 was designated as "Armour's Birthday Week" at Galveston, Tex., by Charles Williams, manager of the Galveston branch, in commemoration of the company's 40 years of service in that area. Many persons visited and inspected the branch during the week. Mr. Williams has been with the branch 28 years, serving as manager since 1924.

Members of the staff of Kitchener Packers, Montreal, Canada, met at the Heidelberg Hotel on June 20 to honor Lloyd Charbonneau, the first of their number to enlist with the British fighting forces. Ken Archer, sales manager, presented him a wrist-watch and read a letter from Walter Nowak, president of the company, stating that Mr. Char-

bonneau's job would be awaiting him upon his return.

Bernard Gross, 54, organizer and proprietor of the Northwest Packing Co., Inc., Gary, Ind., died in a Chicago hospital recently as the result of a heart attack following an operation. He had been a resident of Gary 18 years.

The question of lard as a possible competitor for margarine is being investigated by food experts at Ohio State University, with the cooperation of a food chain. It is pointed out that in Europe, lard is commonly used as a spread for bread.

Mr. and Mrs. Henry A. Smallfield, Kansas City, Mo., observed their fiftieth wedding anniversary recently, inviting friends to attend an "open house." Mr. Smallfield retired from Armour and Company 17 years ago after 44 years of service. He is 75 years old.

Dr. W. J. Embree, a member of the agricultural relations department of the New York Central System and a director of the National Live Stock Loss Prevention Board, has been made president of the General Orton chapter of reserve officers, Columbus, O. Dr. Embree is a lieutenant colonel of the veterinary reserves, U. S. Army.

The Oklahoma City plants of Armour and Company and Wilson & Co. are among those in that city encouraging employees to attend the national guard encampment. Tom Dee and W. W. Martin, general managers for Armour and Wilson, respectively, stated that their companies will aid such employees by adding to their pay as guardsmen a sum equal to wages had they remained at work.

Operations have started on a moderate scale at the new plant of the Catelli Food Products, Limited, Montreal, Canada. In the meantime, operations are continuing at the former plant, until all manufacturing activities can be concentrated in the new building.

R. B. Henderson, manager, John Morrell & Co., Baltimore, Md. branch, Mrs. Henderson and their son, Russell, visited New York last week and attended the fair for a couple of days. The rest of their vacation was at Virginia Beach.

MONEY SAVING NEWS FOR Meat Packers



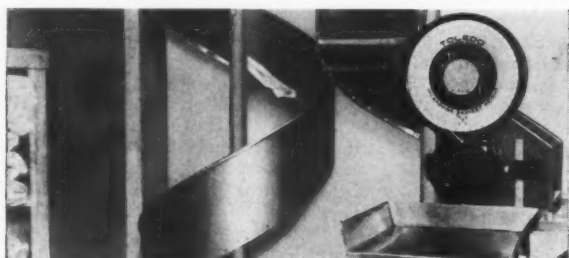
CONVEYOR SYSTEM SAVES IOWA PACKER TRUCKING EXPENSE —

"... the conveyors have given us very satisfactory service and needless to say, are saving us a great amount of trucking expense."



PILER IN A ST. PAUL STOCKYARD

pays for itself the first two or three days of operation.



STAINLESS STEEL SPIRALS IN NEW YORK MEAT PACKING PLANT REDUCE HANDLING OF PRODUCT

in the ratio of 14 to 6. This means that savings are in the same ratio on that portion of costs. In addition, there is an important refrigeration savings due to reduced door openings, and a reduction in elevator operating time required to handle cuts.

Call a Standard Engineer on your next conveyor requirement and send for bulletin — "Conveyors by Standard" — a valuable reference book on conveying methods.

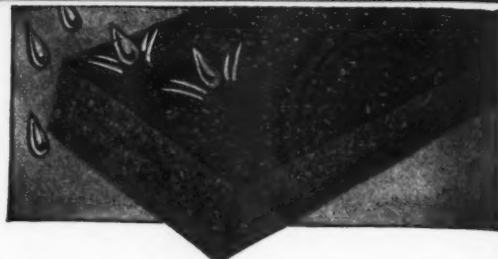
Standard "THE STANDARD OF VALUE"
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ALTHOUGH corkboard is moisture resistant, it must be installed properly to maintain its efficiency. UNITED'S B.B. Corkboard guards against condensation because it is Block Baked by a patented process of combined internal and external heating.

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Buffalo, N. Y.	Indianapolis, Ind.	Philadelphia, Pa.	Waterville, Me.
Chicago, Ill.	Los Angeles, Calif.		

REFRIGERATION *and Air Conditioning*

Choosing Economical Way of Refrigerating Pork for BAI

B.A. I. regulations require that uncooked pork used as an ingredient in ready-to-eat meat products, or in a form in which it may be consumed without cooking, must be subjected to low temperatures for specific periods (see page 15 of THE NATIONAL PROVISIONER of March 30).

Times and temperatures required for treatment of meat in layers not more than 6 in. thick are: 5 degs. F., 20 days; minus 10 degs. F., 10 days, and minus 20 degs. F., 6 days.

Times and temperatures required for refrigerated treatment of meat in pieces or layers more than 6 in. thick are: 5 degs. F., 30 days; minus 10 degs. F., 20 days; minus 20 degs., 12 days.

A number of considerations will influence the meat plant operator in selection of the holding temperature and time which he will use. These are:

- 1.—Freezer space available.
- 2.—Facilities for producing and holding low temperatures.
- 3.—Market conditions which may make rapid turnover desirable.
- 4.—Available supply of pork trimmings and cuts.
- 5.—Cost of chilling, freezing and holding pork at the temperatures specified and for the times required.

Figuring the Costs

Packers and sausage manufacturers can evaluate most of these factors. The cost of chilling, freezing and holding pork under each condition is not arrived at easily, however. It will not be a difficult problem for students of THE NATIONAL PROVISIONER's course in meat plant refrigeration to figure out the correct answers, as the information required to solve the problems has been explained from time to time.

The following analysis is made for others who may want these facts. It is assumed that a packer or sausage manufacturer will want to refrigerate 1,000 lbs. of pork trimmings for use in summer sausage. This meat will be stored in blocks not over 6 in. thick. What will it cost to chill, freeze and store these trimmings under each possible time-temperature combination?

Trimming weigh approximately 65 lbs. per cu. ft., solid pack. Space required for a block 6 in. thick and weighing 1,000 lbs. is 10 ft. long and 3.2 ft. wide. A freezer with dimensions of 10 ft. by 10 ft. by 6 ft. high is assumed for purposes of calculating wall radiation loss during holding. The room is used only for storage of trimmings. It is also assumed the packer has facilities for obtaining the required holding temperatures of 5, -10, and -20 degs.

Ammonia Temperatures

Referring to page 17 of Volume 1 of "Meat Plant Refrigeration and Air Conditioning," published by THE NATIONAL PROVISIONER, the above temperatures are seen to correspond to ammonia back pressures of 20, 9, and 3½ lbs., respectively. However, in Lesson 15 of the refrigerating course, it is stated that the temperature split between ammonia and room must be 5 degs. F., or more. Therefore, the ammonia temperatures must be 0, -15, and -25 degs. at least. These temperatures correspond to suction pressures in the freezer room of 16 lbs., 6 lbs., and 1 lb. respectively.

Allowing for a 1-lb. drop in pressure through suction line to compressor, gauge pressures at the machine would be 15 lbs., 5 lbs., and 0 lbs. respectively. It is also assumed that equipment for producing these low back pressures is available for this special purpose. The two lower temperatures require booster compression (see Lesson 42) or compound compression.

These costs are for the power used by the compressor only. They do not include the engineer's salary, power cost of circulating water over the ammonia condensers or other expenses. The capacity of a 9x9 compressor is much larger than required to handle the freezer box selected, but the cost is placed on a unit basis of 1,000 B.t.u. for comparative purposes.

The cost of holding the trimmings

will depend upon the efficiency of the freezer insulation. Storage cost continues as long as the freezer is maintained at the required temperature, whether the freezer is full or empty.

In Lesson 28, "Heat Loss Through Insulation," we find that 6 in. of cork is required for temperatures of plus 5 to minus 5 degs. For temperatures of minus 5 degs. to minus 25 degs., 8 in. of cork is required. Referring to tables on heat losses through insulation, and making certain assumptions, storage cost is figured for the same three conditions as follows:

$$H = \frac{C(T_1 - T_2)}{X} = \frac{.279}{6} = .0465 = .047 \times (90 - 5) = 3.995$$

$$\text{B.t.u./sq. ft./hr.} = \frac{.279}{8} = .035 = .035 \times (90 - (-10)) = 3.5 \text{ B.t.u./sq. ft./hr.} = .035 \times (90 - (-20)) = 3.85 \text{ B.t.u.}$$

Condition	B.t.u. loss sq. ft. 24 hrs.	Loss during storage period B.t.u./ sq. ft. cooler surface	
		sq. ft. cooler surface	
1... 3.995 × 24=96.0	96	× 20 days=1920	
2... 3.5 × 24=84.0	84	× 10 days= 840	
3... 3.85 × 24=92.4	92.4	× 6 days= 554	

The problem of chilling and freezing may now be analyzed as follows:

CONDITION 1.—20 DAYS AT 5 DEGS. F.

Heat removed to 32 degs.:
 $1,000 \times .68 \times (40 - 32) = 5,440 \text{ B.t.u.}$
 To freeze: $1,000 \times 86.5 = 86,500 \text{ B.t.u.}$
 From plus 32 to plus 5 degs.:
 $1,000 \times .38 (32 - 5) = 10,260 \text{ B.t.u.}$
 102,200 B.t.u.

CONDITION 2.—10 DAYS AT MINUS 10 DEGS. F.

Heat removed to 32 degs.:
 $1,000 \times .68 \times (40 - 32) = 5,440 \text{ B.t.u.}$
 To freeze: $1,000 \times 86.5 = 86,500 \text{ B.t.u.}$
 From plus 32 to minus 10 degs.:
 $1,000 \times .38 \times (32 - 10) = 15,960 \text{ B.t.u.}$
 107,900 B.t.u.

CONDITION 3.—6 DAYS AT MINUS 20 DEGS. F.

Heat removed to 32 degs.:
 $1,000 \times .68 \times (40 - 32) = 5,440 \text{ B.t.u.}$
 To freeze: $1,000 \times 86.5 = 86,500 \text{ B.t.u.}$
 From plus 32 to minus 20 degs.:
 $1,000 \times .38 (32 - 20) = 19,760 \text{ B.t.u.}$

Referring to Lesson 31 on "The Ammonia Compressor," and selecting a 9x9 TVSA compressor from the table of "Refrigerating Capacities and Brake Horse Power at Maximum Speeds" for the purpose of obtaining a theoretical cost per 1,000 B.t.u. required to chill and freeze gives data in table published below. Basis for figuring losses by radiation is given in table on page 24, as

Condition	Lbs. of Pork Trimming	Temp. Held Degr. F.	Days Held
1	1,000	5	20
2	1,000	-10	10
3	1,000	-20	6

Room Temp. Degr. F.	Suction Temp. Degr. F.	Pressure Lbs.	Tons	B.H.P.	1000 B.t.u.	Kw. h.	Cost @ 3c per kw. h.
Plus 5	-1	15	42.1	70.7	12,120	1,265	\$37.95
Minus 10	-17.2	5	27.3	59.6	7,900	1,067	32.01
Minus 20	-28	0	19.7	52.5	5,175	939	28.17

Compressor cost per 1,000 B.t.u. removed	B.t.u. required per 1,000 lbs.	Cost to chill, freeze 1,000 lbs.
Plus 5 .00313	102,200	\$.32
Minus 10 .00407	107,900	.44
Minus 20 .00544	111,700	.61

well as the computations on the loss:

Condition	Loss/1,000 sq. ft. cooler surface	Unit cost/1,000 cooler B.t.u. surface	Money Loss/	
			1,000 sq. ft.	cooler
1.	1920 X 1,000—1,920,000	.00313	\$6.01	
2.	840 X 1,000— 840,000	.00407	3.42	
3.	554 X 1,000— 554,000	.00544	3.01	

Eight thousand lbs. of trimmings can be placed in a 10 x 10 x 6 ft. freezer. Such a room will have 55 sq. ft. of freezer wall surface per 1,000 lbs. of trimmings stored, or 80 lbs. per sq. ft. live load. The radiation cost per 1,000 lbs. of trimmings will be:

Condition	
1.	6.01 X 55=\$.33
2.	3.42 X 55=\$.19
3.	3.01 X 55=\$.17
	1,000

Total cost per 1,000 pounds of trimmings frozen will be:

Condition	Freezing Cost	Holding Cost	Total Cost
1.	.32	.33	.65
2.	.44	.19	.63
3.	.61	.17	.78

From these calculations we learn that condition No. 2 for 10 days at a temperature of minus 10 degs. F. is the most economical from a refrigeration standpoint. There is only four days difference in turnover between conditions 2 and 3. However, this is 40 per

cent and might become an influencing factor under conditions of maximum production and limited refrigeration capacity. The B. A. I. does not tolerate any variance above the specified temperatures. They must be strictly adhered to 24 hours per day.

FINANCIAL NOTES

Wilson & Co., Inc., has announced a dividend of \$1.50 a share on preferred stock to apply against accumulations. The dividend is payable August 15 to stockholders of record July 31.

A quarterly dividend of 60c has been declared by the Jewel Tea Co. on its common stock payable September 20 to shareholders of record September 6.

Great Atlantic & Pacific Tea Co. reports net income of \$18,663,571, equal to \$8.07 a share on the common, for the fiscal year ended February 29. This compared with \$15,833,783, or \$6.72 a share on the common, for the preceding year.

TRIMMING OFF THE PROFITS

Does it pay to save hog snouts? Do you compare them with tank value? Read "PORK PACKING," The National Provisioner's latest revision of "The Packers' Encyclopedia."

Refrigeration Maintenance Chart

(See opposite page.)

The purpose of the chart on the opposite page is to give refrigeration operating men and meat plant managers a convenient guide to the essential steps in the annual overhaul of the refrigeration system.

Skillful, thorough maintenance of equipment means maximum refrigeration output, insurance against costly breakdowns and longer life for equipment.

The chart was prepared under the direction of the R. B. Engineering Corp., New York City, refrigeration consultants of long experience in the field. It has been published and is being distributed by the Mathieson Alkali Works, 60 East 42nd st., New York City.

PERISHABLE FREIGHT HEARING

Refrigeration charges from southeastern territory to interstate destinations, re-icing at hold point and destination and re-icing precooled shipments in transit from California to interstate points are among the topics to be discussed at the next shippers' public hearing of the National Perishable Freight Committee. Hearing will be held on July 9, at Union Station bldg., Chicago.

"BIG FOUR" PACKER ADOPTS DOLECO PLATES



Body by Hercules Body Co., Evansville, Ind.

This 14,000 pound capacity refrigerated truck travels 210 miles daily, delivering the famous Wilson meat products.

In spite of 35 daily stops, DOLECO Hold-over Truck Plates maintain constant temperature from morning until night, with a drop of only two degrees.

Protect your perishable deliveries by specifying DOLECO Plates to your body builder. Write today for catalog and complete information.

DOLE REFRIGERATING COMPANY
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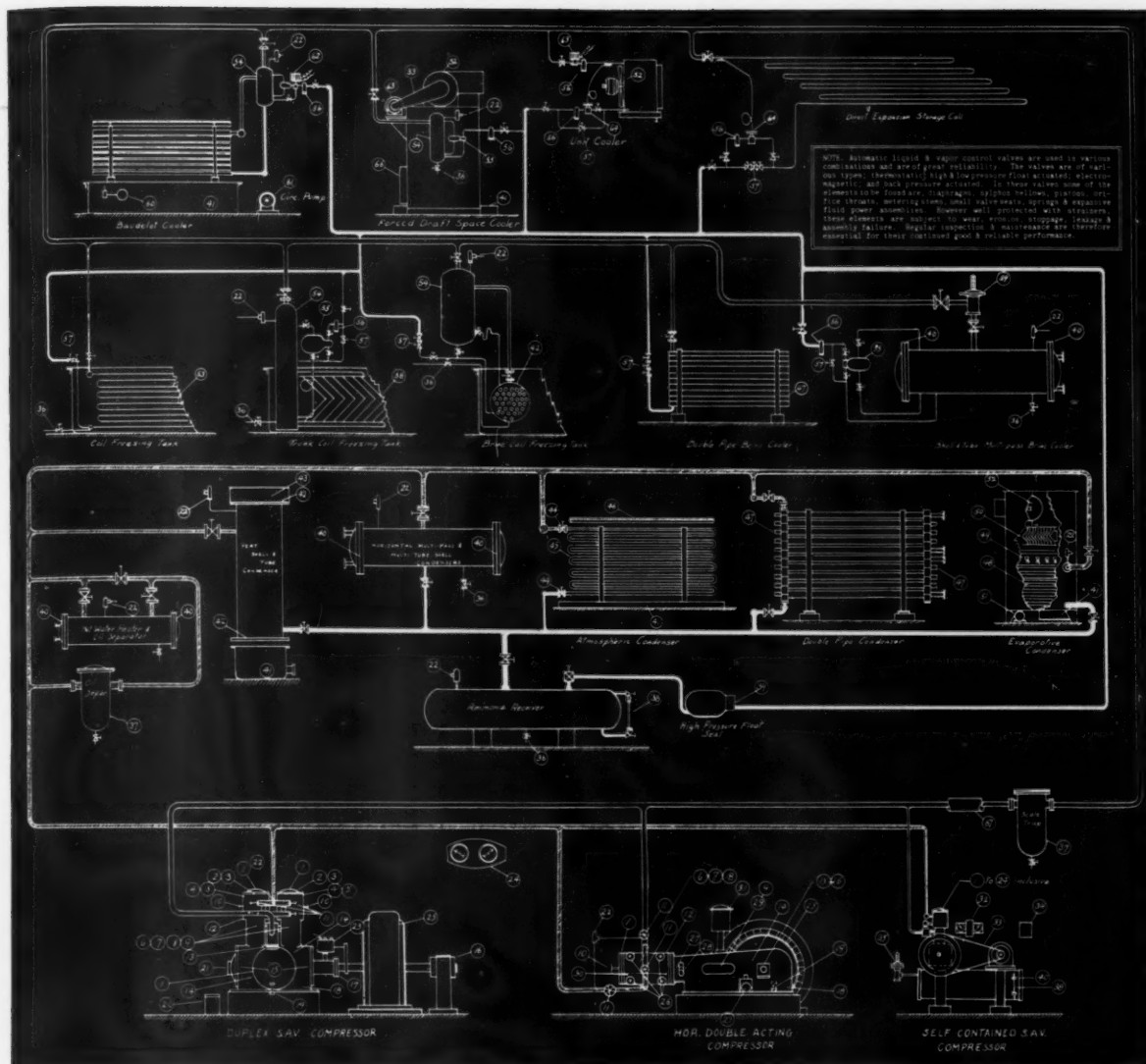
REFRIGERATOR BODIES *reduce operating costs, speed up deliveries*

CAN YOU DELIVER YOUR MEAT IN PERFECT CONDITION IN THIS HOT WEATHER? WARNSMAN refrigerated bodies are dry, sanitary and maintain uniformly low temperatures, *always!* Meats are guaranteed *fresh on arrival* regardless of outside temperatures. The modern design, stronger construction and built-in economy of WARNSMAN Refrigerator Truck Bodies ideally fits them to the rigid requirements demanded by the industry. They are available with all types of refrigeration. Write, today.

THE WARNSMAN-FORTNEY BODY COMPANY
4413 TRAIN STREET CLEVELAND, OHIO

Transport Refrigeration Engineers





- 1—Pump out and remove cylinder and crank case covers.
- 2—Remove springs and safety heads; clean out carbon.
- 3—Regrind safety head to a tight seat.
- 4—Remove and dismantle all discharge valves and springs. Clean thoroughly.
- 5—Reft and reassemble valves and grind valves in tight.
- 6—Pull pistons, remove pins and rings. Smooth cylinder.
- 7—Check and clean all rings. Reft seal and wiper rings.
- 8—Remove and dismantle suction valves; clean, reassemble and grind in.
- 9—Check wrist pin and bushings, reft and replace.
- 10—Dismantle clearance pockets or capacity control assembly, clean, regrind valve seats and reassemble. Repack valve stems.
- 11—Dismantle all suction, discharge and by-pass valves. Clean, reset, pack.
- 12—Clean out water jackets. Wash and soak with soda ash; flush.
- 13—Open up scale trap, clean out screen strainer.
- 14—Overhaul rod, reft pin and crank end bearings.
- 15—Inspect, check and clean main and thrust bearings.
- 16—Inspect and clean outboard pedestal bearing, realign and check oil ring.
- 17—Pull packing and lantern, clean, reft and replace new wiper rings.
- 18—Drain, flush and wipe clean entire crankcase.
- 19—Dismantle oil level glass assembly; clean thoroughly and avoid plugging.
- 20—Dismantle oil pots; clean filters and oil lines.
- 21—Dismantle oil pump, clean, inspect and reassemble.
- 22—Check safety valves for leakage by seat.
- 23—Dismantle, clean, inspect and reassemble force feed lubricator.
- 24—Check and recalibrate pressure gages.
- 25—Equalize rotor—stator gap, top and bottom, favoring greater bottom gap.
- 26—Dismantle completely plate valves, repair, grind in seats and reassemble.
- 27—Pull rod packing and lantern; clean, check, reft and assemble; use new wiper rings.
- 28—Pull partition packing, replace new.
- 29—Dismantle crosshead; clean and reft pin, brasses, bolts and shoes.
- 30—Equalize crank and head end clearances, favoring larger on crank end.
- 31—Clean and flush out oil supply and filter tank; flush out lines.
- 32—Adjust points and range adjustments of automatic control.
- 33—Repair, realign and adjust belting.
- 34—Overhaul motor controller, contacts and relays.
- 35—Dismantle, clean, overhaul and readjust water regulating valve.
- 36—Drain oil slowly and repeatedly.
- 37—Blow carefully and repeatedly.
- 38—Check gage cocks for stoppage, clean, new gaskets and repack.
- 39—Open high pressure float valve; clear vent & grind in valve; check float.

- 40—Remove heads, protect gaskets, brush and scale out tubes; test tubes and heads for ammonia leakage with sulphur tapers.
- 41—Flush out pan, clean, scrape and paint.
- 42—Scrape and scale clean tubes and heads; test for leakage; paint.
- 43—Scrape, repair and readjust water distributing ferrules.
- 44—Clean all valves & bolts; check bolts & valve stems, tighten, repack.
- 45—Clean tubes & threaded ends; test for leaks; paint threads & valves.
- 46—Clean, repair, level and adjust water distributing troughs.
- 47—Remove pipe plugs or flanges; brush and scale out tubes or pipe; test for ammonia leakage; reft or renew gaskets.
- 48—Brush, scale and clean all tube, pipe and superheat surface; test joints for leakage; circulate soda ash solution for not less than 2 hours.
- 49—Remove scale and clean out all nozzles.
- 50—Clean eliminators; repair and paint.
- 51—Dismantle, clean, repair and adjust pump and motor.
- 52—Clean, check, fan, blowers, all bearings and motors.
- 53—Scrape, clean and test all pipe, flanges and bolts; adjust brine pH; treat brine with anti-corrosion reagents.
- 54—Accumulator—tighten and test all connections and fastenings.
- 55—Low pressure float—dismantle, check float and regrind valve and seat.
- 56—Open, clean and wash out liquid strainer screen.
- 57—Check expansion valves; clean, pack and regrease stems.
- 58—Check trunk coils and connections for leaks; adjust brine pH; treat brine with anti-corrosion reagents.
- 59—Back pressure valve—dismantle, clean and repair for wear and leakage.
- 60—Overhaul ball float or other control valve.
- 61—Overhaul pump and motor completely.
- 62—Overhaul magnetic-liquid float valve; repair, check float, grind & reseat.
- 63—Overhaul motor and connections.
- 64—Thermostatic valve—clean out valve assembly and check power assembly.
- 65—Inspect, check and reseat magnetic stop valve.
- 66—Remove filter or screen, clean thoroughly.
- 67—Check, repair, reband or hoop pipe covering and water proof with paint.

All pipe supports and hangers should be checked for looseness and failures. Check all ammonia valve stems for leakage; clean, grease and repack. Check ammonia charge for water content.

All water piping, water jackets, tanks and other containers, including all wetted pipe surfaces, can be cleaned of all algae and considerable scale and rust with a solution of Mathieson soda ash, 1 lb. per 7½ gallons of water. To obtain best operating results, keep system adequately charged with ammonia at all times. Carry half a glass in receiver.

SAM JUST "ADJUSTED"
OUR CONTROL VALVES,
MR. OWENS. THAT'S NOT FAIR.
TODAY WAS MY TURN
TO GUESS!



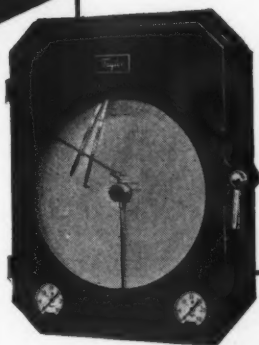
You can wreck your business on two words ... What two words?... ***"CLOSE ENOUGH"***

"CLOSE ENOUGH" means guesswork, and guesswork means trouble in process control. Your steady profits come from a uniform product, always trustworthy, always the same. How can you expect to get such profitable uniformity if each processing operation isn't exactly the same each time? Not *nearly* the same, but *exactly* the same.

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identical with yesterday's or tomorrow's. Maybe it will be only slightly different—still, it won't be the *same*. And don't think your customers won't notice that difference, either.

Process control demands automatic precision. That is why the new Taylor Fulscope Recording Controller has been so eagerly grabbed up by leading industries. Here's an instrument that *insures* uniformity throughout every processing operation. It eliminates the chance in control. It will solve *your* control problems. To find out fully just *how* it will, write to Taylor Instrument Companies, Rochester, N. Y. Plant also in Toronto, Can.



The New Taylor Fulscope Controller— gives you five forms of control in one instrument! Convertible from simplest to most complete controller merely by adding unit assemblies. Outstanding new principles, including *Pre-Act*, the notable Taylor achievement—an utterly new effect based on *rate* of control-point deviation.

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and LEVEL INSTRUMENTS**

DID YOU KNOW THAT...

... WHEN FRANKS WERE FIRST INTRODUCED IN THE U.S. ABOUT 1883 CONSUMERS WERE GIVEN WHITE GLOVES TO KEEP FROM SOILING THEIR HANDS?



... ONE OF THE OLDEST WRITTEN MESSAGES IN THE WORLD IS A MEAT DEALER'S BILL INSCRIBED IN BAKED CLAY IN THE YEAR 2300 B.C.?



... What the well dressed butcher will wear[®] reached new heights of splendor in England about 1840. The meat cutter dressed in semi-formal attire, including a top hat.?

AND DID YOU KNOW THAT...

... women are quick to respond to the neat, inviting appearance of ready-to-serve meats when packed in attractively printed Bemis Cloth Bags? That this fact makes dealers glad to display and push meats packed this pleasing way? That Bemis Cloth Bags save time and labor in packing because they have only one end to close and bottoms fill out easily? Send for samples and full details today. Our designers will gladly prepare effective brands for you and bags are available in square, round, oval, heart and many other shapes.



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Canada Increases Exports of Bacon

MONTREAL.—Canada's exports of Wiltshire sides again reached a high level in May, after the sharp drop in April, to meet the additional demand from Great Britain as other sources of supply were closed to her. Bacon exports in the month amounted to 20,855,338 lbs. or double the shipments of 10,460,216 lbs. in the previous month and also above March exports of 18,427,164 lbs. For the first five months of the current year, the cumulative total has been 85,448,321 lbs., or an average of 17,089,664 lbs. monthly.

Hog marketings continue heavy, totaling 85,477 head in the week ended June 6 compared with 49,339 in the corresponding week of 1939; during the first 23 weeks of the year, 2,084,722 head were marketed, a gain of 657,858 head, or 46 per cent over the total of 1,426,864 in the same period of 1939.

The contract quantity of 5,600,000 lbs. of export bacon per week to Great Britain takes up about 48,000 hogs per week and experience indicates that domestic absorption is approximately 40,000 hogs per week, a total of 86,000 hogs per week. Average marketings per week so far this year have been 90,641 head, a margin of 2,641.

Board Has Surplus

There is a surplus of approximately \$1,000,000 from operations of the Canadian Bacon Board which is available for distribution to hog producers, J. G. Taggart, Board chairman, recently reported at the Western Stock Growers Association banquet at Calgary.

Quoting approximate figures, Mr. Taggart stated the board had shipped \$21,000,000 worth of bacon to Great Britain. Of the total, \$17,000,000 had been paid to producers and \$3,000,000 to packers for their services and for shipping the product to seaboard, leaving \$1,000,000 surplus. Cost of operating the board had been assumed by the Dominion Government and not charged against the business transacted.

"So there is still \$1,000,000 left for distribution to the producers," stated Mr. Taggart. "The method of distribution cannot be determined at this time. When the war is finished and the business completed we will be able to reach more exact conclusions."

There have been several suggestions recently that Britain be given free some of the surplus pork now on hand.

The chairman predicted that hog marketings in Canada will be greater than ever before by October, leaving a surplus of 50,000 to 60,000 hogs a week. He expects prices to drop, more pork to be consumed in Canada and an increase in exports to the United States. He expects Britain will take greater quantities of bacon by the end of the year as British farmers have been in-

structed to reduce their herds owing to lack of feed.

"I am looking and hoping for a new bacon agreement with Britain next fall which will call for 500,000,000 lbs. of bacon a year, but even that may not be enough to absorb the available supply," he said.

CURED PORK PRICES

Prices at Chicago, May, 1940, reported by U. S. Dept. of Agriculture:

	May, 1940	April, 1940	May, 1939
Hams, smoked, reg. No. 1—			
8-10 lbs. av.....	\$17.90	\$17.75	\$22.80
10-12 lbs. av.....	17.40	17.19	21.30
12-14 lbs. av.....	17.00	16.19	20.65
14-16 lbs. av.....	16.65	15.69	20.40
Hams, skinned, No. 1—			
16-18 lbs. av.....	17.55	16.38	20.75
18-20 lbs. av.....	16.75	16.38	20.50
Bacon, No. 1—			
6-8 lbs. av.....	15.75	15.75	20.20
8-10 lbs. av.....	14.80	14.25	18.70
Picnics—			
4-8 lbs. av.....	12.90	11.94	14.40
Backs, dry salt—			
12-14 lbs. av.....	6.30	6.12	6.55
Lard—			
Refined, H. W. tubs.....	6.42	6.41	7.50
Substitutes ¹	9.50	9.38	9.25
Refined, 1 lb. cartons.....	6.42	6.41	7.75

¹ Based on products containing from 20-50 per cent animal fats.

CANADIAN STORAGE STOCKS

Stocks of meat in Canada:

	June 1, 1940 lbs.	June 1, 1939 lbs.	5-yr. June 1, av. lbs.
Beef.....	16,868,500	10,914,835	12,740,424
Veal.....	3,456,972	3,184,921	2,469,081
Pork.....	72,058,929	36,013,946	47,204,684
Mutton lamb.....	1,701,743	1,084,853	1,237,918

*Preliminary figures.

MEAT IMPORTS AT NEW YORK

Imports for the period June 13 to June 19, inclusive, at New York:

Point of origin	Commodity	Amount, lbs.
Brazil—Canned corned beef.....		
Canada—Fresh chilled calf livers.....		600
—Fresh frozen ham.....		24,928
—Fresh ham.....		5,956
—Fresh pork shoulders.....		4,124
—Fresh pork bellies.....		1,282
—Fresh pork trimmings.....		7,573
—Fresh pork blade meat.....		875
—Frozen pork blade meat.....		525
—Smoked bacon.....		721
—Smoked back bacon.....		1,575
Cuba—Fresh and frozen beef.....		72,579
—Fresh beef tenderloins.....		380
—Fresh frozen beef tenderloins.....		890
—Fresh chilled veal.....		5,959
—Fresh chilled calf livers.....		303
France—Liverpaste in tins.....		1,562
Iceland—Smoked lamb cuts.....		163
—Cured lamb cuts.....		135
Paraguay—Canned corned beef.....		20,700

URUGUAYAN EXPORTS RISE

Exports of chilled meats from Uruguay during the first four months of 1940 totaled 63,257,040 lbs. compared with 53,716,005 lbs. during the like period in 1939. Of this amount, 43,857,450 lbs. went to the United Kingdom compared with 31,635,135 lbs. during the similar period in 1939. Shipments to Continental Europe, Brazil, Africa, West Indies, Japan, and others totaled 19,399,590 lbs. compared with 22,080,070 lbs. in 1939. Exports during April increased 37 per cent over a year ago, amounting to 19,945,295 lbs. against 15,291,675 lbs. in April, 1939.

LARD AND GREASE EXPORTS

Exports of greases from New York City, week of June 22, totaled 23,000 lbs.

CUT-OUT RESULTS LOSE RECENT GAINS

With hog costs showing an advance during latter part of the week on the pig crop report and other indications of some diminution in the hog supply, and product values remaining almost on a par with last week's level, losses ranged from 14c on the 180-220-lb. and 220-240-lb. averages to 24c on the heavy weights.

	Pct. live wt.	Price per lb.	Value per cwt. live	Pct. live wt.	Price per lb.	Value per cwt. live	Pct. live wt.	Price per lb.	Value per cwt. live
—180-220 lbs.—			—220-240 lbs.—			—240-270 lbs.—			
Regular hams.....	14.00	12.6	\$1.76	13.80	12.6	\$1.74	13.70	12.6	\$1.73
Picnics.....	5.60	9.0	.50	5.40	9.0	.49	5.30	8.5	.45
Boston butts.....	4.00	9.8	.39	4.00	9.3	.37	4.00	8.8	.35
Loins (blade in).....	9.80	11.3	1.11	9.60	10.8	1.04	9.50	9.9	.94
Bellies, S. P.....	11.00	8.1	.89	9.70	7.7	.75	8.00	6.7	.64
Bellies, D. S.....	2.00	5.0	.10	4.00	5.0	.20
Fat backs.....	1.00	3.8	.04	3.00	4.1	.12	4.00	4.4	.18
Plates and jowls.....	2.50	3.3	.08	3.00	3.3	.10	3.40	3.3	.11
Raw leaf.....	2.10	4.6	.10	2.20	4.6	.10	2.00	4.6	.10
P. S. lard, rend, wt.....	12.40	5.0	.62	11.00	5.0	.65	10.30	5.0	.62
Spare ribs.....	1.60	5.9	.09	1.50	4.3	.06	1.50	3.3	.05
Trimming.....	3.00	3.8	.12	2.80	3.8	.11	2.80	3.8	.11
Feet, tails, neckbones.....	2.00	..	.02	2.00	..	.02	2.00	..	.02
Offal and miscellaneous.....191919
<hr/>									
TOTAL YIELD AND VALUE		69.00	\$5.91	70.00	\$5.74	70.50	\$5.49		
<hr/>									
Cost of hogs per cwt.....			\$5.31			\$5.34			\$5.30
Condemnation loss.....			.03			.03			.03
Handling and overhead.....			.58			.50			.45
<hr/>									
TOTAL COST PER CWT. ALIVE			\$5.92			\$5.87			\$5.78
<hr/>									
TOTAL VALUE			5.91			5.74			5.49
<hr/>									
Loss per cwt.....			.01			.13			.29
Loss per hog.....			.02			.30			.80

CHICAGO PROVISION MARKETS

Provisions and Lard

CASH PRICES

Based on actual carlot trading Thursday,
June 27, 1940

REGULAR HAMS		
	Green	*S.P.
8-10	12% @ 12%	13%
10-12	12% @ 12%	13%
12-14	12% @ 12%	13%
14-16	12%	13%
16-18	12%	13%

BOILING HAMS		
	Green	*S.P.
16-18	12%	14
18-20	12%	14
20-22	12%	14
22-24	12%	14
24-26	12%	14
26-28	12%	14

SKINNED HAMS		
	Green	*S.P.
10-12	14% @ 14%	14%
12-14	14% @ 14%	14%
14-16	14% @ 14%	14%
16-18	13% @ 13%	13%
18-20	12% @ 12%	13%
20-22	12%	12%
22-24	11%	12%
24-26	11%	11%
26-28	10%	11%
28-30	9% @ 9%	11%

PICNICS		
	Green	*S.P.
4-6	9%	10
6-8	8%	9%
8-10	8% @ 8%	8%
10-12	7%	8%
12-14	7%	8%
14-16	7%	8%
16-18	7%	8%
18-20	7%	8%
20-22	7%	8%
22-24	7%	8%
24-26	7%	8%
26-28	7%	8%
28-30	7%	8%

BELLIES		
	Green	*D.C.
6-8	8%	10
8-10	8%	9%
10-12	7%	8%
12-14	7%	8%
14-16	7%	8%
16-18	7%	8%
18-20	7%	8%
20-22	7%	8%
22-24	7%	8%
24-26	7%	8%
26-28	7%	8%
28-30	7%	8%

*Quotations represent No. 1 new cure.

GREEN AMERICAN BELLIES		
18-20	6%	6%
20-22	6% @ 6%	6%

D. S. BELLIES		
	Clear	Rib
16-18	6%	6%
18-20	6%	6%
20-22	6%	6%
22-24	6%	6%
24-26	6%	6%
26-28	6%	6%
28-30	6%	6%
30-32	6%	6%
32-34	6%	6%
34-36	6%	6%
36-38	6%	6%
38-40	6%	6%

D. S. FAT BACKS		
6-8	4%	4%
8-10	5%	5%
10-12	5%	5%
12-14	5%	5%
14-16	5%	5%
16-18	5%	5%
18-20	5%	5%
20-22	5%	5%

OTHER D. S. MEATS		
Regular plates	6-8	5%
Clear plates	4-6	4%
D. S. jowl butts	3%	3%
S. P. jowls	3%	3%
Green square jowls	4% @ 4%	4%
Green round jowls	3%	3%

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, June 22	5.75m	5.00m	5.00m
Monday, June 24	5.75m	5.00m	5.00m
Tuesday, June 25	5.65m	4.97 1/2 ax	5.00m
Wednesday, June 26	5.70m	5.00m	5.00m
Thursday, June 27	5.85m	5.10m	5.12 1/2 m
Friday, June 28	5.82 1/2 m	5.07 1/2 ax	5.25

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	6.87 1/2
Kettle rend., tierces, f.o.b. Chgo.	7.87 1/2
Leaf, kettle rend., tierces, f.o.b. Chgo.	7.87 1/2
Neutral, tierces, f.o.b. Chgo.	7.57 1/2
Shortening, tierces, c.a.f.	9.50

Havana, Cuba Lard Price

Pure lard	10.20
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FUTURE PRICES

SATURDAY, JUNE 22, 1940

	Open	High	Low	Close
LARD—				
July	5.70	5.75	5.70	5.72 1/2 b
Sept.	5.90	5.95	5.90	5.90b
Oct.	6.00	6.02 1/2	6.00	6.00b
Dec.	6.17 1/2	6.20	6.15	6.17 1/2 b
Jan.	6.25	6.25	6.25	6.25b

Sales: July, 19; Sept., 15; Oct., 16; Dec., 9;
Jan., 10; total, 69 sales.

Open interest: July, 399; Sept., 1,437; Oct., 741; Dec., 173; Jan., 23; total, 2,773 lots.

CLEAR BELLIES—

July 6.00n |

Sept. 6.90n |

MONDAY, JUNE 24, 1940

LARD—				
July	5.67 1/2	5.72 1/2	5.65	5.70b
Sept.	5.87 1/2	5.92 1/2	5.85	5.90
Oct.	5.97 1/2	6.02 1/2	5.95	6.00b
Dec.	6.15	6.17 1/2	6.12 1/2	6.15
Jan.	6.25	6.25	6.22 1/2	6.25ax

Sales: July, 27; Sept., 34; Oct., 12; Dec., 12;
Jan., 14; total, 99 sales.

Open interest: July, 372; Sept., 1,429; Oct., 749;
Dec., 183; Jan., 28; total, 2,761 lots.

CLEAR BELLIES—

July 6.00 |

Sept. 6.90ax |

TUESDAY, JUNE 25, 1940

LARD—				
July	5.67 1/2	5.67 1/2	5.60	5.60ax
Sept.	5.87 1/2	5.87 1/2	5.77 1/2	5.77 1/2 b
Oct.	5.97 1/2	5.97 1/2	5.85	5.87 1/2 ax
Dec.	6.10	6.10	6.05	6.05ax
Jan.	6.20	6.20	6.15	6.15b

Sales: July, 30; Sept., 49; Oct., 18; Dec., 11;
Jan., 5; total, 113 sales.

Open interest: July, 345; Sept., 1,404; Oct., 754;
Dec., 186; Jan., 31; total, 2,720 lots.

CLEAR BELLIES—

July 5.97 1/2 |

Sept. 6.87 1/2 ax |

WEDNESDAY, JUNE 26, 1940

LARD—				
July	5.57 1/2	5.72 1/2	5.57 1/2	5.65b
Sept.	5.77 1/2	5.92 1/2	5.77 1/2	5.85b
Oct.	5.87 1/2	6.02 1/2	5.87 1/2	5.95
Dec.	6.07 1/2	6.15	6.07 1/2	6.10
Jan.	6.20	6.20	6.20	6.20

Sales: July, 40; Sept., 41; Oct., 19; Dec., 6;
Jan., 1; total, 107 sales.

Open interest: July, 315; Sept., 1,398; Oct., 751;
Dec., 191; total, 2,656 lots.

CLEAR BELLIES—

July 6.00 |

Sept. 6.80 |

THURSDAY, JUNE 27, 1940

LARD—				
July	5.72 1/2	5.80	5.72 1/2	5.80
Sept.	5.90	6.00	5.90	6.00ax
Oct.	6.02 1/2	6.10	6.02 1/2	6.10ax
Dec.	6.17 1/2	6.25	6.17 1/2	6.25b
Jan.	6.30	6.32 1/2	6.27 1/2	6.32 1/2 b

Sales: July, 40; Sept., 39; Oct., 39; Dec., 7;
Jan., 2; total, 136 sales.

Open interest: July, 267; Sept., 1,386; Oct., 780;
Dec., 194; Jan., 31; total, 2,658 lots.

CLEAR BELLIES—

July 5.90 |

Sept. 6.80b |

FRIDAY, JUNE 28, 1940

LARD—				
July	5.82 1/2	5.82 1/2	5.75	5.77 1/2 ax
Sept.	6.00	6.00	5.95	5.97 1/2 ax
Oct.	6.10	6.10	6.02 1/2	6.05b
Dec.	6.27 1/2	6.27 1/2	6.20	6.25ax
Jan.	6.30	6.30	6.30	6.30b

CLEAR BELLIES—

July 5.90 |

Sept. 6.80 |

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended June 22, 1940, were:

	Week June 22	Previous week	Same week '39
Cured meats, lbs.	16,221,000	14,185,000	17,219,000
Fresh meats, lbs.	54,168,000	60,842,000	44,381,000
Lard, lbs.	2,991,000	2,291,000	2,659,000

BOTH the lard futures and carlot product markets were steady to strong at Chicago this week, deriving support from FSCC buying as well as actual and expected export sales of lard. Lack of hedge selling in lard, due to government buying, has been a strengthening factor.

LARD.—Following the upturn last weekend, the Chicago lard futures market held its gains on Monday in spite of early easiness on small lot liquidation of July. Strength in wheat inspired broad speculative demand. Prices yielded Tuesday under scattered selling on bearish hog news and weakness in grains; trade interests were leading buyers.

Lard made good gains at midweek in broader trade; cash interests were important buyers. Selling was by speculative and local longs and there was some July liquidation. Early hedge removals resulted in a good advance, part of which was lost later. Cash and commission house buying brought another advance on Thursday; reports of possible additional sales to England, as well as possibility of government purchases, were favorable factors.

The New York market was firmer. Prime western was quoted at 6.30@6.40c; middle western, 6.20@6.30c; New York City in tierces, 5 1/2 @ 5 1/2 c, tubs, 5% @ 6c; refined continent, 6 1/4 c; South America, 6% c; Brazil kegs, 6 1/2 c; shortening in carlots, 9c, smaller lots, 9 1/4 c.

CARLOT TRADING.—Sellers started the week with stronger ideas; after a minor setback on Tuesday, green joints, particularly the lighter weights were steady to firm. There was considerable activity in green skinned hams with the lights and mediums up 1/4 c; S. P. skinned hams also advanced. Thursday's trade in green skinned hams was especially heavy. Green regular hams were quiet but strongly held. Green picnics shared in the active trade as the week closed with the light end advancing 1/4 c, but 8/10 and heavier lost 1/4 @ 1/2 c. S. P. picnics were lower.

Green bellies were fully steady with 1/4 c advance paid on the 12/14 and 14/16; 10/12 frozen sold at 7 1/4 c, Chicago. Inquiries for fat backs were somewhat quiet until Thursday when the market took on a firmer tone; the list was unchanged except for 12/14.

The pig crop report added strength to the market on Thursday, as did reports of diminution in hog receipts and the marketing of underfinished hogs and sows.

FRESH PORK.—After some unevenness early in the week, fresh pork demand picked up and loins and butts advanced 1/2 @ 3/4 c over last Friday. Skinned shoulders gained a little, but ribs were down. Fresh regular pork trimmings were slow and down 1/2 c trimmed. 4 1/4 c. Production of fresh pork was limited as hog receipts fell off; light product was especially scarce.

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MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Cor. week,	
Week ended		1835	
June 26, 1940		per lb.	
Prime native steers—			
400-600.....	17 @ 18	17 @ 18	
600-800.....	17 @ 18	17 @ 18	
800-1000.....	17 @ 18	16 1/2 @ 17 1/2	
Good native steers—			
400-600.....	16 1/2 @ 17	15 1/4 @ 16 1/4	
600-800.....	16 @ 17	15 1/4 @ 16 1/4	
800-1000.....	16 @ 17	15 @ 16 1/4	
Medium steers—			
400-600.....	15 1/2 @ 16 1/2	14 1/2 @ 15	
600-800.....	15 1/2 @ 16	14 1/2 @ 15	
800-1000.....	15 1/2 @ 16	14 1/2 @ 15	
Heifers, good, 400-600.....	15 1/2 @ 16 1/2	15 @ 16	
Cows, 400-600.....	12 1/2 @ 13 1/2	12 @ 14	
Hind quarters, choice.....	21 @ 22	19 @ 21	
Fore quarters, choice.....	12 1/2 @ 13	13 1/2	

Beef Cuts

steer loins, prime.....	unquoted	
Steer loins, No. 1.....	30	
Steer loins, No. 2.....	27	
steer short loins, prime.....	unquoted	
Steer short loins, No. 1.....	37	
Steer short loins, No. 2.....	25	
Steer loin ends, (hips).....	24	
Steer loin ends, No. 2.....	24	
Cow loins.....	20	
Cow short loins.....	22	
Cow loin ends (hips).....	19	
Steer ribs, prime.....	unquoted	
Steer ribs, No. 1.....	19	
Steer ribs, No. 2.....	18	
Cow ribs, No. 2.....	14	
Cow ribs, No. 3.....	13	
Steer rounds, prime.....	unquoted	
Steer rounds, No. 1.....	18 1/2	
Steer rounds, No. 2.....	18 1/4	
Steer chucks, prime.....	unquoted	
Steer chucks, No. 1.....	13 1/4	
Steer chucks, No. 2.....	13	
Cow rounds.....	15 1/2	
Cow chucks.....	11 1/2	
steer plates.....	8	
Medium plates.....	7	
Briskets, No. 1.....	13	
Cow navel ends.....	9	
Steer navel ends.....	6	
Fore shanks.....	8 1/2	
Hind shanks.....	7	
Strip loins, No. 1 bbls.....	55	
Strip loins, No. 2.....	28	
Sirloin butts, No. 1.....	22	
Sirloin butts, No. 2.....	22	
Beef tenderloins, No. 1.....	65	
Beef tenderloins, No. 2.....	60	
Bump butts.....	15	
Flank steaks.....	23	
Shoulder clods.....	16	
Hanging tenderloins.....	15	
Insides, green 6@8 lbs.....	17 1/2	
Outsides, green, 5@6 lbs.....	16 1/2	
Knuckles, green, 5@6 lbs.....	16 1/2	

Beef Products

Brains.....	6	
Hearts.....	8	
Tongues.....	18	
Sweetbreads.....	14	
Ox-tail.....	10	
Fresh tripe, plain.....	10	
Fresh tripe, H. C.....	11 1/2	
Livers.....	20	
Kidneys.....	9	

Veal

Choice carcass.....	15 1/2	16 @ 17
Good carcass.....	14	15 @ 16
Good saddles.....	19	19 @ 20
Good racks.....	12	12 @ 13
Medium racks.....	10	11

Veal Products

Brains, each.....	8	
Sweetbreads.....	35	
Calf livers.....	45	

Lamb

Choice lambs.....	21	22
Medium lambs.....	19	20
Choice saddles.....	25	26
Medium saddles.....	23	24
Choice foers.....	18	19
Medium foers.....	16	17
Lamb fries.....	32	32
Lamb tongues.....	17	17
Lamb kidneys.....	15	15

Mutton

Heavy sheep.....	5	7 1/2
Light sheep.....	8	9
Heavy saddles.....	7	9
Light saddles.....	10	12
Heavy foers.....	4	6
Light foers.....	6	8
Mutton legs.....	12	12
Mutton loins.....	8	10
Mutton stew.....	4	5
Sheep tongues.....	11	13 1/2
Sheep heads, each.....	11	11

Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.....	13	18
Picnics.....	9	13
Skinned shoulders.....	10	14
Tenderloins.....	24	28
Spare ribs.....	8	11
Back fat.....	6	7
Boston butts.....	11 1/2	16
Boneless butts, cellar trim, 2@4.....	14	20
Hocks.....	6	8
Tails.....	4	4
Neck bones.....	1 1/4	4
Slip bones.....	7	11
Blade bones.....	4	11
Pigs' feet.....	2 1/2	4
Kidneys, per lb.....	4	10
Livers.....	7	8
Brains.....	7	8
Ears.....	4	4
Snouts.....	3	5
Heads.....	5	6 1/2
Chitterlings.....	6 1/2	6 1/2

WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs., parchment paper.....	16 1/2 @ 17 1/2	
Fancy skinned hams, 14@16 lbs., parchment paper.....	17 1/2 @ 19	
Standard reg. hams, 14@16 lbs., plain.....	15 1/2 @ 16 1/2	
Picnics, 4@8 lbs., short shank, plain.....	13 @ 14	
Picnics, 4@8 lbs. long shank, plain.....	11 @ 12	
Fancy bacon, 6@8 lbs., plain.....	15 1/2 @ 16 1/2	
Standard bacon, 6@8 lbs., plain.....	12 1/2 @ 13 1/2	
No. 1 beef sets, smoked.....	37 @ 38	
Insides, 8@10 lbs.....	34 @ 35	
Outsides, 5@9 lbs.....	33 1/2 @ 34 1/2	
Knuckles, 5@9 lbs.....	33 1/2 @ 34 1/2	
Cooked hams, choice, skin on, fattened.....	27	
Cooked hams, choice, skinless, fattened.....	31	
Cooked picnics, skin on, fattened.....	23	
Cooked picnics, skinless, fattened.....	23	

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.....	\$15.75	
Lamb tongue, short cut, 200-lb. bbl.....	65.00	
Regular tripe, 200-lb. bbl.....	17.25	
Honeycomb tripe, 200-lb. bbl.....	22.25	
Pocket honeycomb tripe, 200-lb. bbl.....	26.00	

BARBELED PORK AND BEEF

Clear fat back pork:		
70-80 pieces.....	\$11.50	
80-100 pieces.....	11.00	
100-125 pieces.....	10.75	
Clear plate pork, 25-35 pieces.....	12.00	
Bean pork.....	12.00n	
Brisket pork.....	17.00n	
Plate beef.....	15.50	
Extra plate beef.....	16.00	

SAUSAGE MATERIALS

(Packed basis.)		
Regular pork trimmings.....	4 @ 4 1/4	
Special lean pork trimmings 85%.....	8 1/2 @ 9	
Extra lean pork trimmings 95%.....	13 1/2 @ 14	
Pork cheek meat (trimmed).....	8 1/2 @ 9	
Pork hearts.....	4 @ 4 1/2	
Pork livers.....	4 @ 4 1/2	
Native boneless bull meat (heavy).....	14 1/2	
Boneless chucks.....	13 1/2	
Shank meat.....	12	
Beef trimmings.....	10 @ 10 1/4	
Beef cheeks (trimmed).....	7 1/2	
Dressed canners 350 lbs. and up.....	10 1/4	
Dressed canner cows, 400-450 lb.....	11	
Dr. bologna hams 600 lbs. and up.....	11	
Pork tongues, canner trim, fresh.....	6	

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)		
Pork sausage, in 1-lb. carton.....	21	
Country style sausage, fresh in link.....	16 1/2	
Country style sausage, fresh in bulk.....	14 1/2	
Country style sausage, smoked.....	20 1/2	
Frankfurters, in sheep casings.....	22 1/2	
Frankfurters, in hog casings.....	21	
Skinless frankfurters.....	20 1/2	
Bologna in beef middles, choice.....	16 1/2	
Bologna in beef middles, choice.....	17	
Liver sausage in beef rounds.....	14 1/2	
Liver sausage in hog bungs.....	16 1/2	
Smoked liver sausage in hog bungs.....	21 1/2	
Head cheese.....	14 1/2	
New England luncheon specialty.....	21	
Mixed luncheon specialty, choice.....	18 1/2	
Tongue & blood.....	17	
Blood sausage.....	17	
Souise.....	18	
Polish sausage.....	21 1/2	

DRY SAUSAGE

Cervelat, choice, in hog bungs.....	35	
Thuringer.....	19	
Farmer.....	27	
Holsteiner.....	27	
B. C. salami, choice.....	31	
Milano, salami, choice in hog bungs.....	30	
B. C. salami, new condition.....	17 1/2	
Frisses, choice, in hog middles.....	30	
Genoa style salami, choice.....	26	
Pepperoni.....	27	
Mortadella, new condition.....	18 1/2	
Capicola.....	37	
Italian style hams.....	28	
Virginia hams.....	40 1/2	

CURING MATERIALS

Nitrite of soda (Chgo. w'hae stock).....	Cwt.	
In 425-lb. bbls., delivered.....	\$ 8.75	
Salt peter, less than ton lots f.o.b. N. Y.:.....		
Dbl. refined granulated.....	7.50	
Small crystals.....	8.50	
Medium crystals.....	8.75	
Large crystals.....	9.50	
Dbl. rfd. gran. nitrate of soda.....	3.75	
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago, per ton:		
Granulated.....	7.20	
Medium, dried.....	10.20	
Rock.....	6.80	
Sugar—		
Raw, 96 basis, f.o.b. New Orleans.....	2.70	
Standard gran., f.o.b. redners (2%).....	4.50	
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	4.10	
Dextrose, in car lots, per cwt. (Cotton).....	3.64	
In paper bags.....	3.59	

SAUSAGE CASINGS

(F. O. B. Chicago.)		
(Prices quoted to manufacturers of sausage.)		
Beef casings:		
Domestic rounds, 180 pack.....	.16	
Domestic rounds, 140 pack.....	.30	
Export rounds, wide.....	.40	
Export rounds, medium.....	.22	
Export rounds, narrow.....	.38	
No. 1 weasands.....	.05	
No. 2 weasands.....	.04	
No. 1 bungs.....	.12	
No. 2 bungs.....	.08	
Middles, regular.....	.45	
Middles, select, wide, 2@2 1/2 in.....	.50	
Middles, select, extra, 2 1/2 in. & up.....	.70	
Dried bladders:		
12-15 in. wide, flat.....	1.00	
10-12 in. wide, flat.....	.85	
8-10 in. wide, flat.....	.85	
6-8 in. wide, flat.....	.25	
Pork casings:		
Narrow, per 100 yds.....	1.80	
Narrow, special, per 100 yds.....	1.70	
Medium, regular.....	1.25	
English, medium.....	1.10	
Wide, per 100 yds.....	1.00	
Extra wide, per 100 yds.....	.95	
Export bungs.....	.16	
Large prime bungs.....	.13	
Medium prime bungs.....	.07	
Small prime bungs.....	.04	
Middles, per set.....	.14	

SPICES

(Basis Chicago, original bbls., bags or bales.)		
Whole Ground		
Allspice, prime.....	20 1/2	22 1/2
Resitied.....	21 1/2	23 1/2
Chili pepper.....	23	23
Cloves, Amboynd.....	28	33
Zanzibar.....	17 1/2	20 1/2
Ginger, Jamaica.....	13 1/2	18
African.....	9	12
Mace, Fancy Banda.....	63	70
East India.....	57	64
East & West India Blend.....	59	
Mustard flour, fancy.....	25	
No. 1.....	22	
Nutmeg, fancy Banda.....	22	25
East India.....	19 1/2	24
East & West India Blend.....	19 1/2	
Paprika, Spanish.....	46	
Fancy Hungarian.....	42	
No. 1 Hungarian.....	39 1/2	
Pepper, Cayenne.....	87	
Red No. 1.....	21	
Black Malabar.....	9 1/2	13 1/2
Black Lampong.....	5 1/2	7 1/2
Pepper, white Singapore.....	9 1/2	12 1/2
Muntok.....	9 1/2	13
Packers.....	11 1/2	

SEEDS AND HERBS

		Ground
Whole for Saus.		
Caraway seed.....	24	30
Celery seed, French.....	30	39
Cominos seed.....	21	26
Coriander Morocco bleached.....	7 1/2	
Coriander Morocco natural No. 1.....	7	9
Mustard seed fancy yellow.....	21	
American.....	15	
Marjoram French.....	31	38
Oregano.....	12	16
Sage, fancy Dalmatian.....	42	48
Dalmatian No. 1.....	37	43

(Continued on page 32.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2437 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, heavy.....	17½ @ 18½
Choice, native, light.....	18 @ 18½
Native, common to fair.....	18 @ 17

Western Dressed Beef

Native steers, 600@800 lbs.....	18 @ 19
Native choice yearlings, 440@600 lbs.....	17 @ 18
Good to choice heifers.....	16 @ 17
Good to choice cows.....	14 @ 15
Common to fair cows.....	13 @ 14
Fresh bologna bulls.....	13 @ 14

BEEF CUTS

	Western	City
No. 1 ribs.....	23 @ 24	22 @ 24
No. 2 ribs.....	20 @ 21	21 @ 22
No. 3 ribs.....	19 @ 20	19 @ 20
No. 1 loins.....	32 @ 36	36 @ 40
No. 2 loins.....	26 @ 32	30 @ 35
No. 3 loins.....	20 @ 24	23 @ 29
No. 1 hinds and ribs.....	20 @ 21	21 @ 24
No. 2 hinds and ribs.....	18 @ 19	19 @ 21
No. 1 rounds.....	17 @ 17	17 @ 17
No. 2 rounds.....	16 @ 16	16 @ 16
No. 3 rounds.....	15 @ 15	15 @ 15
No. 1 chucks.....	15 @ 15	15 @ 15
No. 2 chucks.....	14 @ 14	14 @ 14
No. 3 chucks.....	13 @ 13	13 @ 13
City dressed bolognas.....	13½ @ 14½	13½ @ 14½
Rolls, reg. 4@6 lbs. av.....	18 @ 20	18 @ 20
Rolls, reg. 6@8 lbs. av.....	23 @ 25	23 @ 25
Tenderloins, 4@6 lbs. av.....	50 @ 60	50 @ 60
Tenderloins, 5@6 lbs. av.....	50 @ 60	50 @ 60
Shoulder clods.....	16 @ 18	16 @ 18

DRESSED VEAL

Good.....	15½ @ 17
Medium.....	14½ @ 15½
Common.....	13½ @ 14½

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	20 @ 21
Genuine spring lambs, good to medium.....	19 @ 20
Genuine spring lambs, medium.....	18 @ 19
Winter lambs, good.....	18 @ 19
Winter lambs, good and medium.....	17½ @ 18
Winter lambs, medium.....	17 @ 17½
Sheep, good.....	9 @ 11
Sheep, medium.....	8 @ 9

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in.....	\$ 8.25 @ 8.50
Pigs, small lots (60-110 lbs.)	
head on; leaf fat in.....	9.50 @ 10.50

FRESH PORK CUTS

Pork loins, fresh, Western 10@12 lbs. av.....	13½ @ 14½
Shoulders, Western, 10@12 lbs. av.....	10 @ 11
Butts, regular, Western.....	11 @ 12
Hams, Western, fresh, 10@12 lbs. av.....	15 @ 16
Picnics, Western, fresh, 6@8 lbs. av.....	9 @ 10
Pork trimmings, extra lean.....	14½ @ 15½
Pork trimmings, regular, 50% lean.....	6 @ 7
Spareribs.....	7½ @ 8½

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	33c
Cooked hams, choice, skinless, fattened.....	35c

SMOKED MEATS

Regular hams, 8@10 lbs. av.....	18 @ 19
Regular hams, 10@12 lbs. av.....	18 @ 19
Regular hams, 12@14 lbs. av.....	17½ @ 18
Skinned hams, 10@12 lbs. av.....	19½ @ 20½
Skinned hams, 12@14 lbs. av.....	19 @ 20
Skinned hams, 16@18 lbs. av.....	18½ @ 19
Skinned hams, 18@20 lbs. av.....	18 @ 19
Picnics, 4@6 lbs. av.....	14 @ 15
Picnics, 6@8 lbs. av.....	13½ @ 14½
City pickled bellies, 8@12 lbs. av.....	14 @ 15
Bacon, boneless, Western.....	16 @ 17
Bacon, boneless, city.....	15½ @ 16
Rollettes, 8@10 lbs. av.....	17 @ 18
Beef tongue, light.....	22 @ 23
Beef tongue, heavy.....	23 @ 24

FANCY MEATS

Fresh steer tongues, untrimmed.....	16c a pound
Fresh steer tongues, l. c. trimmed.....	28c a pound
Sweetbreads, beef.....	30c a pound
Sweetbreads, veal.....	70c a pair
Beef kidneys.....	12c a pound
Mutton kidneys.....	4c each
Livers, beef.....	29c a pound
Oxtails.....	16c a pound
Beef hanging tenders.....	30c a pound
Lamb fries.....	12c a pair

BUTCHERS' FAT

Shop Fat.....	\$.75 per cwt.
Breast Fat.....	1.25 per cwt.
Edible Suet.....	2.25 per cwt.
Inedible Suet.....	1.75 per cwt.

GREEN CALFSKINS

	5-9	9½-12½	12½-14	14-18	18 up
Prime No. 1 veals.....	16	2.35	2.85	2.90	3.35
Prime No. 2 veals.....	14	2.05	2.55	2.60	2.95
Buttermilk No. 1.....	11	1.85	2.35	2.40
Buttermilk No. 2.....	10	1.70	2.20	2.25
Branded gruby.....	7	.75	1.10	1.15	1.35
Number 3.....	7	.75	1.10	1.15	1.35

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on June 26, 1940:

	CHICAGO	BOSTON	NEW YORK	PHILA.
Fresh Beef:				
STEER, Choice¹:				
400-500 lbs.	\$15.50@17.00
500-600 lbs.	15.50@17.00	\$17.50@18.00	\$17.50@18.00
600-700 lbs.	16.00@17.00	\$16.50@17.50	17.50@18.00	17.00@18.00
700-800 lbs.	16.00@17.00	16.50@17.50	17.50@18.00	17.00@17.50
STEER, Good¹:				
400-500 lbs.	15.00@16.00
500-600 lbs.	15.00@16.00	16.50@17.50	16.00@17.00
600-700 lbs.	15.00@16.00	15.50@16.50	16.50@17.50	16.00@17.00
700-800 lbs.	15.00@16.00	15.50@16.50	16.50@17.50	16.00@17.00
STEER, Commercial¹:				
400-600 lbs.	14.00@15.00	15.50@16.50	15.00@16.00
600-700 lbs.	14.00@15.00	14.50@15.50	15.50@16.50	15.00@16.00
STEER, Utility¹:				
400-600 lbs.	13.50@14.00
COW (all weights):				
Commercial.....	13.00@14.00
Utility.....	12.00@13.00	13.50@14.00	13.50@14.50	13.50@14.00
Cutter.....	11.00@12.00	12.50@13.50	12.50@13.50	12.50@13.50
Canner.....	10.25@11.00
Fresh Veal and Calf:				
VEAL (all weights):				
Choice.....	14.00@16.00	14.50@16.00	14.00@16.00	15.00@16.00
Good.....	13.00@14.00	13.00@14.50	12.50@14.00	13.00@15.00
Medium.....	12.00@13.00	11.50@13.00	11.50@12.50	12.00@13.00
Common.....	11.00@12.00	10.50@11.50	10.00@11.50	11.00@12.00
CALF (all weights)²:				
Choice.....
Good.....
Medium.....
Common.....
Fresh Lamb and Mutton:				
SPRING LAMB (all weights):				
Choice.....	19.00@21.00	20.00@22.00	20.00@22.00	20.00@22.00
Good.....	17.00@19.00	18.00@20.00	18.50@21.00	18.00@20.00
Medium.....	15.00@17.00	16.00@18.00	15.00@18.50	16.00@18.00
Common.....	14.00@15.00	14.00@16.00	13.00@15.00	14.00@16.00
LAMB, Choice:				
38 lbs. down.....
39-45 lbs.
46-55 lbs.
LAMB, Good:				
38 lbs. down.....
39-45 lbs.	16.00@17.00	16.00@17.00	16.00@17.50	16.00@17.00
46-55 lbs.	16.00@17.00	16.00@17.00	16.00@17.00	16.00@17.00
LAMB, Medium:				
All weights.....	14.00@16.00	14.50@16.00	13.00@16.00	15.00@16.00
LAMB, Common:				
All weights.....	12.00@14.00	13.00@15.00	12.00@13.00	13.00@14.00
MUTTON (Ewe) 70 lbs. down:				
Good.....	7.00@ 8.00	8.00@ 9.00	8.00@ 9.00	8.00@ 9.00
Medium.....	6.00@ 7.00	7.00@ 8.00	6.50@ 8.00	7.00@ 8.00
Common.....	5.00@ 6.00	6.00@ 7.00	5.50@ 6.50	6.00@ 7.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs.	12.00@13.00	13.50@14.00	13.50@14.50	12.50@13.50
10-12 lbs.	11.50@12.50	13.50@14.00	13.50@14.50	12.50@13.50
12-15 lbs.	10.50@11.50	13.00@13.50	12.50@13.50	11.50@12.50
16-22 lbs.	9.50@10.50	10.50@11.50
SHOULDERS, Skinned N. Y. Style:				
8-12 lbs.	9.50@10.00	10.00@11.00	10.00@11.00
PICNICS:				
6-8 lbs.	11.00@11.50
BUTTS, Boston Style:				
4-8 lbs.	10.00@11.00	11.50@12.50	11.50@12.50
SPARE RIBS:				
Half Sheets.....	7.00@ 8.00
TRIMMINGS:				
Regular.....	4.00@ 4.50

¹ Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ² "Skin on" at New York and Chicago. ³ Includes sides at Boston and Philadelphia.

CALIFORNIA BEEF SUPPLIES

The cattle market in California is continuing strong, according to J. A. McNaughton, general manager, Los Angeles Union Stock Yards. There is a substantial decrease in the number of steers now on dry feed in Southern California, which will probably mean importation of fed steers from more dis-

tant points during the next 60 to 90 days.

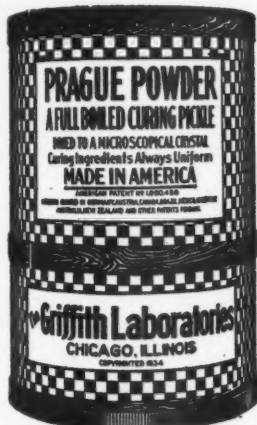
Choice steers in the Los Angeles market are selling up to \$10.50 and \$10.75 per cwt.; medium to good steers, \$9.00@ \$10.00; range cows, \$5.60@ \$6.50; good young cows up to \$6.75 and \$7.00, and veal calves are in active demand at \$10.00@ \$12.00 per cwt.

PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

It is our intention to say Prague Powder Pickle is more quickly absorbed than ordinary pickle in the Arteries.

Use "Prague Powder Method"

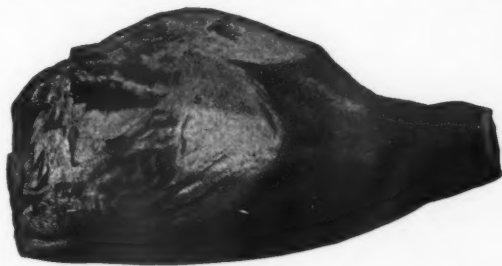


AN APPROVED CURING SALT

A Curing Salt with Integrity, a Positive and Uniform Cure

Prague Powder makes a mild, mellow curing agent that is not only practical but easy to use, as hundreds will testify. Read our Prague Powder booklet for directions. When you use Prague Powder Pickle the "high color" is set while the meats are yet young. When Prague Powder Pickle enters the ham it changes the hemoglobin immediately into nitroso-hemoglobin. It is our intention to say deep penetration takes place at once and color fixation follows immediately when Prague Powder Pickle is absorbed.

SOLD AS SWEET PICKLE



The Artery Method places the pickle intimately with the entire meat structure within a minute or two after the artery is contacted with the

BIG BOY PICKLE PUMP

We have here evidence of practical help to the meat industry, making many mechanical improvements.

We offer freely our help to any packer seeking information or assistance, looking for improved operative practice or new products.

Your Curing Problems are better solved by using PRAGUE POWDER PICKLE.

THE GRIFFITH LABORATORIES

1415-31 W. 37th STREET, CHICAGO, ILLINOIS

Eastern Factory: 35 Eighth St., Passaic, N. J.

Canadian Factory and Offices
1 Industrial St., Leaside, Toronto 12, Ontario



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Yes... MONTGOMERY ELEVATORS will fit into your new building program. MONTGOMERY regards each installation as a separate problem demanding special attention. This special attention given to your plant's particular requirements assures correct elevator service and years of trouble-free operation. Investigate MONTGOMERY equipment for any new or remodeling programs.

Write for list of Packing House Installations



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Branch Offices and Agents in Principal Cities

SLICES, SHINGLES, STACKS

Bacon, Dried Beef, Boneless Meats, Ham, Chip Steaks, Cheese

Here's a sure way for medium size establishments to increase yield and profits. The U. S. Model 150-B with its Continuous Feed operates efficiently, economically, automatically—pays for itself in a short time.

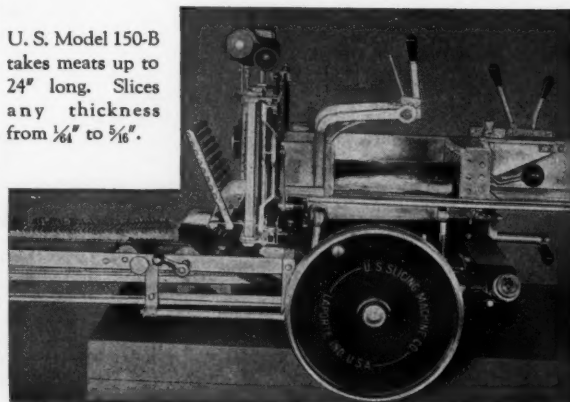
You can slice and shingle right onto the conveyor or stack slices on trays, without re-setting machine or handling food or slices from start to finish. Plugs in any electric socket. Equipped with $\frac{1}{4}$ H. P. motor.

Literature with complete details on request

U. S. SLICING MACHINE CO.

World's First and Finest Slicers for More than 40 Years
La Porte, Ind.

U. S. Model 150-B takes meats up to 24" long. Slices any thickness from $\frac{1}{64}$ " to $\frac{5}{16}$ ".



Tallow and Greases Higher on Improved Lard Outlook

Advances of about $\frac{1}{4}$ c recorded as continued lard purchases by FSCC and Great Britain relieve hedging pressure—All descriptions share in advance — By-products steady to firmer.

TALLOW.—The tallow market at New York moved up $\frac{1}{4}$ c per lb. this week, extra selling at $\frac{1}{4}$ c, delivered, for nearby and July delivery, with the turnover estimated at about 1,000,000 lbs. Strengthening in lard values and fears of interruption of the palm oil movement to this country, because of the political situation in the Far East and in Africa, influenced the market; but many were inclined to attribute the strength to the inventory period, with the fiscal year of large factors ending at the close of June. A Cincinnati consumer was the chief buyer. Local soapers were interested in a small way in the local make. Offerings lightened with the rise, but both sides took on an awaiting position. Fears continued in both lard and tallow circles that sooner or later, some of the lard purchases being made by the FSCC might find their way into the inedible trades.

At New York, edible was quoted at $\frac{1}{4}$ c; extra, $\frac{1}{4}$ c delivered, and special, $\frac{1}{4}$ c nominal.

The Chicago tallow market, influenced by added strength in lard, firmed considerably about midweek on a fair trade. Producers appear fairly closely sold up, and offerings have not been liberal. The stimulating effect of continued FSCC buying of lard and additional purchases by Great Britain, with further purchases indicated in the near future, is plainly discernible in the stronger tallow market. On Wednesday of this week, a large consumer advanced bids to $\frac{1}{4}$ c, Cincinnati, for prime tallow, for delivery second half of July or later. There were scattered sales late this week of off-color material and odd specifications difficult to classify. On Thursday, prime was wanted at $\frac{1}{4}$ c, Cincinnati, for second half of July or later. Same day, a bid of $\frac{1}{4}$ c, Chicago, was reported for edible tallow. Special sold at $\frac{1}{4}$ c, Cincinnati, for second half July or later, and more wanted this basis. No. 1 tallow was reported to have sold at $\frac{1}{4}$ c, Chicago. Thursday's tallow quotations at Chicago were:

Edible tallow	$\frac{1}{4}$ c
Fancy tallow	$\frac{1}{4}$ c
Prime packers	$\frac{1}{4}$ c
Special tallow	$\frac{1}{4}$ c
No. 1 tallow	$\frac{1}{4}$ c

STEARINE.—Demand was small and the market weak at New York. A car changed hands at 5c, a drop of nearly 1c from the previous week.

At Chicago, the market was quiet

and barely steady, with prime quoted at $\frac{1}{4}$ c.

OLEO OIL.—Trade was slow and routine, but prices were steady at New York. Extra was quoted at $\frac{1}{4}$ c; prime, $\frac{1}{4}$ c; lower grades, $\frac{1}{4}$ c.

At Chicago, demand was limited, but the market steady. Extra was 7c.

GREASE OILS.—Demand was slow at New York but offerings not pressed, and the undertone was steady. No. 1 was quoted at $\frac{1}{4}$ c; No. 2, $\frac{1}{4}$ c; extra, $\frac{1}{4}$ c; extra No. 1, 8c; winter strained, $\frac{1}{4}$ c; prime burning, 9c; and prime inedible, $\frac{1}{4}$ c.

Grease oil quotations at Chicago were as follows: No. 1, $\frac{1}{4}$ c; No. 2, $\frac{1}{4}$ c; extra, $\frac{1}{4}$ c; extra No. 1, 7c; extra winter strained, $\frac{1}{4}$ c; special No. 1, $\frac{1}{4}$ c; prime burning, $\frac{1}{4}$ c; and prime inedible, $\frac{1}{4}$ c. Acidless tallow oil was $\frac{1}{4}$ c.

(See page 37 for later markets.)

NEATSFOOT OIL.—A quiet but steady market ruled this oil at New York. Cold test was quoted at $\frac{1}{4}$ c; extra, 8c; No. 1, $\frac{1}{4}$ c; prime, $\frac{1}{4}$ c, and pure, $\frac{1}{4}$ c.

Neatsfoot oil quotations at Chicago were: Cold test, $\frac{1}{4}$ c; extra, $\frac{1}{4}$ c; No. 1, 7c; prime, $\frac{1}{4}$ c, and pure, 11c.

GREASES.—Although the volume of business in greases at New York was reported small, the market reflected the betterment in tallow and improvement in lard prices, values rising $\frac{1}{4}$ c compared with the previous week. Yellow and house grease was $\frac{1}{4}$ c bid, with producers' ideas somewhat higher.

During the week ended June 22, New York cleared 23,000 lbs. of greases for export. On June 25, another 264,800 lbs. went out.

At New York, white was quoted at $\frac{1}{4}$ c; yellow and house, $\frac{1}{4}$ c; and brown, $\frac{1}{4}$ c.

Grease market at Chicago this week advanced along with tallow, supported by a wave of FSCC lard purchases and indications of further buying in the near future. Strong upturn in greases came about midweek, when large consumer advanced bids to $\frac{1}{4}$ c, Cincinnati, for white grease, for delivery second half of July or later. White grease sold on Thursday at $\frac{1}{4}$ c, Cincinnati, for second half of July or later. Good packer production yellow grease sold at midweek at $\frac{1}{4}$ c, Chicago, and renderers' production at $\frac{1}{4}$ c. On Thursday, sales were reported $\frac{1}{4}$ c higher on both grades. Tank 20-25 a. brown grease sold at midweek at $\frac{1}{4}$ c, Chicago. Thursday's quotations:

Choice white grease	$\frac{1}{4}$ c
A-white grease	$\frac{1}{4}$ c
B-white grease	$\frac{1}{4}$ c
Yellow grease, 10-15 f.f.a.	$\frac{1}{4}$ c
Yellow grease, 16-20 f.f.a.	$\frac{1}{4}$ c
Brown grease	$\frac{1}{4}$ c

BY-PRODUCTS MARKETS

Chicago, June 27, 1940

Steady to stronger trend in by-products, except for lower quotations in packinghouse feed market. A little more trading evident.

Blood

Blood firmer. Sales reported in \$2.15 @2.20 range.

	Unit
Ammonia	2.15@2.20

Digester Feed Tankage Materials

Digester feed tankage steady to firmer. Liquid stick quoted above last week.

Unground, 11 to 12% ammonia	\$2.00@2.10
Unground, 6 to 10%, choice quality	2.20@2.30
Liquid stick	1.25@1.50

Packinghouse Feeds

Lower trend in packinghouse feeds as compared with last week. Reported firm at quotations given below.

	Carlots	Per ton
60% digester tankage		\$37.50
50% meat and bone scraps		37.50
Blood-meal		45.00
Special steam bone-meal		42.50

Bone Meals (Fertilizer Grades)

No change reported in bone meals.

	Per ton
Steam, ground, 3 & 50	\$28.00@30.00
Steam, ground, 2 & 26	28.00

Fertilizer Materials

Market steady at previous levels.

	Per ton
High grade tankage, ground	\$2.00 & 10c
10@11% ammonia	18.00
Bone tankage, unground, per ton	2.25@2.35

Dry Rendered Tankage

A little more firmness reported in cracklings. Low test quoted slightly above last week, but market remains essentially nominal.

	Per ton
Hard pressed and expeller unground, up to 48% protein (low test)	\$.50 @.52
above 48% protein (high test)45 @.47
Soft pressed pork, ac. grease and quality, ton	30.00
Soft pressed beef, ac. grease and quality, ton	27.50@30.00

Gelatin and Glue Stocks

No change reported in this quiet market.

	Per ton
Calf trimmings	\$ 20.00
Shins, pizles	15.00
Cattle jaws, skulls and knuckles	35.00
Hide trimmings	13.00@14.00
Pig skin scraps and trim, per lb. l.c.l.	3¢ @ 4

Bones and Hoofs

Bones and hoofs essentially unchanged.

	Per ton
Round shins, heavy	\$45.00@50.00
light	45.00@47.50
Flat shins, heavy	45.00@47.50
light	40.00@42.50
Blades, buttocks, shoulders & thighs	40.00@42.50
Hoofs, white	35.00
Hoofs, house run, unassorted	25.00
Junk bones	22.00@24.00

Animal Hair

Animal hair market reported quiet and unchanged.

	Per ton
Winter coll dried, per ton	\$30.00@35.00
Summer coll dried, per ton	22.50@25.00
Winter processed, black, lb.	6¢ @ 7c
Winter processed, gray, lb.	5¢ @ 6c
Summer processed, gray, lb.	3 @ 3½c
Cattle switches	2¢ @ 3½c

FERTILIZER PRICES

BASIS NEW YORK DELIVERY
Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$28.00
Blood, dried, 16% per unit.....	2.35
Unground fish scrap, dried, 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	3.50 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	57.00
July shipment.....	55.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A. f.o.b. fish factories.....	2.50 & 50c
Soda nitrate, per net ton: bulk, ex-vessel Atlantic and Gulf ports.....	27.00
In 100-lb. bags.....	28.30
In 100-lb. bags.....	29.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	2.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	2.25 & 10c

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$32.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	30.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% f.a.....	8.50

Dry Rendered Tankage

50/55% protein, unground.....	45
60% protein, unground.....	45

EASTERN FERTILIZER MARKETS

New York, June 25, 1940

The new sulphate of ammonia prices were announced this week and for July-December shipment, price is \$28.00 per ton, basis ex-vessel the port, and \$29.00 per ton for January-June, 1941, shipment in equal monthly quantities. If special deliveries are desired there is an extra charge of \$1.00 per ton.

Cracklings are selling at 45c per unit, f.o.b. New York. Blood is dull and lower prices are looked for. Good grade feeding tankage is selling at \$2.00 and 10c, f.o.b. shipping points.

COTTONSEED PRODUCTS EXPORTS AND IMPORTS

Exports and imports of cottonseed products for nine months ending April 30, 1940:

Exports:	1940	1939
Oil, crude, lbs.....	4,761,300	123,790
Oil, refined, lbs.....	11,770,038	2,908,586
Cake and meal, tons.....	6,659	14,867
Linters, running bales.....	268,403	163,873

Imports:	1940	1939
Oil, crude*, lbs.....	none	714,800
Oil, refined*, lbs.....	9,833,334	50,597,148
Cake and meal, tons.....	6,393	4,174
Linters, bales.....	47,274	34,569

* Amounts for May not included above are 3,101 pounds refined, "withdrawn from warehouse for consumption." No oil was "entered for warehouse."

TALLOW FUTURE TRADING

Mon., June 24.—Close: All options 4.00 n; no sales.

Tues., June 25.—Close: All options 4.00 n; no sales.

Wed., June 26.—Close: All options 4.20 n; no sales.

Thurs., June 27.—Close: All options 4.20 n; no sales.

Friday, June 28.—Close: All options, 4.20 nominal; no sales.

Watch classified page for bargains.

Cotton Oil Futures Barely Firm in Featureless Trade

Prices back and fill over narrow range—Refiners support nearby—Speculative longs switch from July to later months—Coconut oil unchanged—Sellers holding soybean oil for 4¼c.

COTTONSEED oil futures were barely steady in the New York market, backing and filling over a narrow range during the past week. There was little or no feature to the operations other than evening up in the July delivery before first tender day on Thursday and heavy switching from July to later positions by speculative longs, with refiners and trade brokers doing the reverse.

Net change for the week was very small due to support in the nearby by refiners and to relative steadiness in lard, the latter as a result of additional sales of lard to England and the FSCC. Cash oil trade was rather limited and routine during the week, but crude oil held steady in the South. New cotton progress was fairly satisfactory, although less rain and warmer weather would be beneficial.

As July tender day approached, ring observers estimated that there was still an open interest of between 200 and 300 lots in the spot month. It was expected that a fair number of tenders would be made against contracts. A few lots of July oil are wanted on contract by the local trade and packinghouse interests, but it was felt that moderate tenders would bring further liquidation and transferring from July to later months.

European war developments were bearishly construed in some edible fat and oil circles, particularly in view of favorable new crop prospects and the fact that there is plenty of oil and lard on hand. Refiners reported a quiet to moderate routine trade in cash oil and shortening with domestic consumers.

COCONUT OIL.—The market was rather quiet but steady. Increased freight rates were absorbed in the price of the oil, which was unchanged from a week ago. At New York, bulk was quoted at 2¼c, while the Pacific coast market was called 2½c.

CORN OIL.—The market was steady

at New York at 5½c bid, but offerings were scanty and held above buyers' ideas.

SOYBEAN OIL.—Sales were reported during the week at 4¼@4½c for old crop oil; sellers subsequently were holding for 4¼c. New crop oil was offered at 4¼c, but met scanty demand.

PALM OIL.—The market was quiet and steady at New York. Sumatra was quoted at 1¼c and Nigre at 2¼c. The political trends are being watched closely, particularly anything which might interrupt the flow of these oils.

OLIVE OIL FOOTS.—Demand was rather quiet at New York and foots were quoted at 8¼c to possibly a shade lower.

PEANUT OIL.—The market was quiet but steady at New York. Oil was quoted at 5¼@5½c.

COTTONSEED OIL.—Valley and Southeast crude were quoted Wednesday at 5½c bid @ 5¼ asked; Texas, 5½c bid at common points; Dallas, 5c nominal.

Futures market transactions for the week at New York were:

FRIDAY, JUNE 21, 1940

	Sales	High	Low	—Range—	Bid	Asked
July	8	606	597	604	606	nom
August	1	618	618	615	617	nom
September	1	618	618	615	617	nom
October	1	618	618	615	617	nom
November	1	618	618	615	617	nom
December	10	624	620	622	624	nom
January	2	626	626	625	626	nom
February	1	630	630	630	630	nom

Sales 21 contracts.

SATURDAY, JUNE 22, 1940

July	8	606	606	606	606	nom
August	1	610	610	610	610	nom
September	3	620	617	619	621	nom
October	6	622	619	621	623	nom
November	1	626	623	625	627	nom
December	9	626	623	625	627	nom
January	4	628	628	628	630	nom
February	1	632	632	632	632	nom

Sales 30 contracts.

MONDAY, JUNE 24, 1940

July	85	610	601	606	607	nom
August	1	611	611	611	611	nom
September	18	620	617	619	621	nom
October	66	621	615	620	622	nom
November	1	626	623	625	627	nom
December	71	630	621	625	627	nom
January	9	628	628	628	629	nom
February	1	632	632	632	632	nom

Sales 249 contracts.

TUESDAY, JUNE 25, 1940

July	54	602	595	596	598	nom
August	1	610	610	610	610	nom
September	39	615	605	608	609	nom
October	24	616	608	610	611	nom
November	1	626	623	625	627	nom
December	21	622	613	614	616	nom
January	20	625	614	616	618	nom
February	1	630	630	630	630	nom

Sales 158 contracts.

WEDNESDAY, JUNE 26, 1940

July	84	601	594	597	597	trad
August	1	610	610	610	610	nom
September	15	612	604	604	612	nom
October	16	612	612	611	613	nom
November	1	626	623	625	627	nom
December	31	610	610	610	616	nom
January	8	615	614	618	621	nom
February	1	630	630	630	630	nom

Sales 154 contracts.

THURSDAY, JUNE 27, 1940

July	103	607	595	605	597	trad
Sept.	67	621	615	619	610	nom
Oct.	19	620	612	620	611	nom
Dec.	38	628	623	625	616	nom
Jan.	22	625	622	627	618	nom

Sales 249 contracts.

(See page 37 for later markets.)

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	5¼@5½
White deodorized, in bbls., f.o.b. Chgo.....	6¼@6½
Yellow, deodorized.....	6¼@6½
Soap stock, 50% f.f.a., f.o.b. consuming points.....	1¼@1½
Soybean oil, f.o.b. mills.....	4¼@5
Corn oil, in tanks, f.o.b. mills.....	5¼@5½
Coconut oil, sellers' tanks, f.o.b. coast.....	2¼@2½
Refined coconut, bbls., f.o.b. Chicago.....	8¼@8½

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	15
White animal fat.....	12
Water churned pastry.....	12¼
Milk churned pastry.....	13¼
White "nut" type.....	8¼

HIDES AND SKINS

Packer hides quiet but firmly held—Back-salting Colorados sell 1/4c up for one car—Few heavy cows move steady—Bulls reported sold 1/2c up—Northern native kips advance a cent and River heavy calf 1/4c up.

Chicago

PACKER HIDES.—There has been very little reported trading so far this week in the packer hide market. Couple cars heavy native cows sold steady; a car of earlier dating Colorados brought 1/4c advance; it is reported but as yet unconfirmed that 3,000 bulls moved at 1/2c over last week's bid, making a total of a little over 6,000 hides. In addition, the Association reported about 5,000 more hides at the end of last week, getting another 1/2c advance on straight June light native cows and branded cows.

Packers have been trying for another half-cent advance all around but the strengthening of the market was interrupted on Tuesday when hide futures sold off 40@42 points, influenced by weak security markets on rumors of possible peace overtures. The futures market is still 21@28 points under last Friday's close, and is out of line with the spot market on both light cows and native steers.

Demand has cooled off to some extent but packers are not inclined to offer current take-off, except possibly branded steers, and these mainly in combination with holdings of earlier take-off, since they are in good position on native steers and all light average hides. In view of present prices for calf and kipskins, the feeling is that light hides will gradually widen the differential further over heavy stock.

Native steers last sold at 11c for June take-off. Extreme light native steers sold early last week at 12c for June; offerings limited and held at 13c.

May-June butt branded steers sold last week at 10 1/2c. Colorados sold last week at 10c for May-June and mostly Mays, and at 9 1/4c for Apr.-May take-off; 800 Apr.-May Colorados sold this week at 10c, or 1/4c up. Heavy Texas steers quoted nominally at 10 1/2c, light Texas steers around 10c nom.; extreme light Texas steers, more or less of a specialty, are quoted 11 1/4@11 1/2c nom.

One packer this week sold 1,500 May-June heavy native cows at 10 1/2c, steady with price paid last week for straight Junes; the Association at end of last week sold 1,900 May-Junes at 10 1/2c. Packers are asking 11c for straight June heavy native cows. The Association late last week sold 1,000 June light native cows at 12c, or another 1/2c up; packers have been talking 12 1/2c for northern and River point light cows together and have discouraged bids of 12c for northern this week. The Association also sold 1,000 June branded cows

at end of last week at 11c; bids of 11c have been repeatedly declined this week by packers, with 11 1/2c asked.

A bid of 8 1/4c was in the market for native bulls. Late this week it is reported, but so far unconfirmed, that one packer sold 3,000 bulls basis 9c for natives, presumably recent take-off. Branded bulls nominally a cent less.

Withdrawals from Exchange warehouses during the first 25 days of June totalled 199,178 hides, compared with only 18,127 during same period of May. Warehouse stocks are down to 801,648 hides on June 25th, plus 25,627 pending certification, as against 975,099 on May 25th, plus 44,875 pending.

LATER.—Sale of 6,500 May-June native steers at 11 1/4c; 2,900 heavy native cows, 10 1/2c; 4,500 northern light cows, 12c; 3,000 branded cows, 11c, all May-June takeoff. Association sold 1,500 June light cows at 12c; 1,000 branded cows, 11c; 700 bulls, basis 9c natives.

OUTSIDE SMALL PACKER HIDES.

—The market on outside small packer all-weight natives is quotable in a range of 10 1/4@10 3/4c, selected, Chgo. freight, brands 1/2c less, and good stock of recent take-off understood to be salable in this range, depending upon average weight. Some hides around 52-lb. avge. sold early at 10c, and 10 1/2c was available for hides around 45-lb. avge. and bid in one instance for 47-lb. June hides, but buyers report some difficulty in finding offerings in this range.

PACIFIC COAST.—At the close of last week, approximately 5,000 Apr.-May hides were sold by Vernon packers at 9c flat for steers and cows, f.o.b. Los Angeles; this figure reported later declined.

FOREIGN WET SALTED HIDES.

—There has been no news from the South American market so far this week. This market was cleaned up two weeks back, with British buyers taking the bulk of offerings, and last trading on standard frigorifico heavy steers was at 65 pesos, equal to 10c, c.i.f. New York; reject heavy steers last moved at 59 pesos or 9 1/4c; frigorifico light steers at 64 pesos or 9 1/4c.

COUNTRY HIDES.—Conditions remain about unchanged in the country hide market. Collectors show no anxiety to dispose of their holdings and firm prices are quoted, usually slightly above buyers' ideas, resulting in a limited trade. Untrimmed all-weights around 47-lb. avge. are quoted 8@8 1/4c, flat, or 8 1/4@9c selected, del'd Chgo. A bid of 7c was reported early for trimmed heavy steers and cows, with 7 1/2c asked, but apparently the bid was not renewed. Trimmed buff weights are quoted around 9c, selected. Good trimmed extremes are called firm at 11@11 1/4c, with top reported to have been paid and 11 1/2c asked. Bulls listed 5 1/2@6c. Glues quoted 6 1/2@6 3/4c, trimmed. All-weight branded hides, 7 1/4@7 1/2c flat, trimmed.

CALFSKINS.—One packer obtained 1/4c advance mid-week on the sale of 4,000 June River point heavy calfskins 9 1/2/15 lb. at 24 1/4c, apparently the only offering available at that figure. As previously reported, three packers sold most of their June northern heavies previous week at 25c, and one packer moved a few June lights under 9 1/2 lb. at that time at 21c. The market in general is called firm at these levels.

One collector sold a car Chicago city 8/10 lb. calfskins early mid-week at 17 1/2c, and another car is offered same basis; the 10/15 lb. are offered at 21 1/4@22c, depending upon seller, but no close bid apparent at the moment. Straight countries quoted 14 1/2@15c flat on light offerings. Asking \$1.35 for Chgo. city light calf and deacons, with no bid at the moment; last sale was at \$1.20, several weeks back.

KIPSKINS.—An advance of a cent was realized on packer northern native kipskins this week, several packers participating. One packer sold 2,000 Apr. to June and later 2,000 straight June northern natives at 21c; another sold about 2,000 and third packer 3,000 June northern natives also at 21c. Northern over-weights last sold at 19c for Mays, southern a cent less, and branded kips 17c, but a cent higher is being talked by packers on these also.

Offerings of city kipskins are limited, due to light accumulation, and last sale was at 18c, with over-weights at 17c. Straight countries quoted around 14c flat.

Three packers sold a total of 7,200 May regular slunks at end of last week at 85c.

LATER.—Sales 4,000 June northern native kips at 21c; 3,000 southern natives, 20c; 800 branded kips 18c; 900 northern overweight kips 19 1/4c; also 9,000 May-June kips, basis 21c, northern natives, overweights and brands, private terms.

HORSEHIDES.—The market is called steady to firm on horsehides, with trade somewhat limited due to light offerings. Good city renderers, with manes and tails, moving in a range of \$5.00@5.15, selected, f.o.b. nearby shipping points; ordinary trimmed renderers range \$4.75@4.90, del'd Chgo.; mixed city and country lots quoted \$4.00@4.30, depending upon lot.

SHEEPSKINS.—Dry pelts stronger and quoted 20@21c per lb., del'd Chgo., for full wools. Production of packer shearlings shows further decline, especially on clips, and a fairly good demand keeps the market well cleaned up. Sales were made at end of last week at \$1.25 for No. 1's, 85c for No. 2's, and 45c for No. 3's, and these prices represent large buyers' ideas; however, sales reported in other directions in a range of \$1.30@1.35, 90c, and 45@50c for the three grades. Buyers of small packer shearlings figure one-half to two-thirds of big packer values, according to quality. Pickled skins quoted \$5.25@5.50 per doz. for June native lambs, with some sales reported in this range. Spring lamb pelts quoted around \$1.50 per cwt. live weight basis for natives and around

\$1.60 per cwt. for western lambs. Announcement was made late this week of the placing of an order by the War Department for some five million yards of woolen uniform cloth, distributed among upwards of sixty sellers.

New York

PACKER HIDES.—One New York packer sold 1,500 June native steers at mid-week at 11½c. A good part of April production, and all May hides except one packer's native steers, are still on hand and most packers want to use the June hides to sweeten offerings of the earlier take-off.

CALFSKINS.—The calfskin market is firmer but trading is necessary to establish values. Last trading by collectors was 4-5's at \$1.15, 5-7's at \$1.35, 7-9's at \$2.15 and 9-12's at \$3.05; these prices were paid couple weeks back and market nominally 10@15c higher. Packers sold 7-9's last week at \$2.55 and 9-12's at \$3.65; packer 12/17 veal kips last sold at \$4.40; nominally 20c up.

L. A. LIVESTOCK KILL UP

Livestock slaughter in Los Angeles county has been mounting steadily; cattle kill has increased 300 per cent in 20 years, calf kill 900 per cent, hog slaughter 500 per cent, and sheep and lamb slaughter 300 per cent.

Most of this increase, according to officials at the Los Angeles Union Stock Yards, is due to sensational industrial development in Southern California, accompanied by a rapid increase in population during the past decade. The result has been a huge increase in demand for livestock, making Los Angeles one of the five largest slaughtering centers in the United States.

Livestock slaughtered at Los Angeles during various years from 1915 to 1939:

LIVESTOCK SLAUGHTER				
Year	Cattle	Calves	Hogs	Sheep
1915	116,115	20,469	220,711	386,741
1920	187,282	66,744	238,616	411,820
1925	298,680	157,253	472,013	620,845
1930	383,099	143,379	735,801	903,754
1935	461,273	158,216	526,395	1,048,244
1936	508,295	172,610	662,440	1,048,228
1937	544,964	180,734	697,364	1,054,826
1938	515,000	166,478	806,288	1,072,275
1939	479,000	142,712	952,000	1,029,000

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended June 22, 1940, were 3,469,000 lbs.; previous week 2,661,000 lbs.; same week last year, 4,903,000 lbs.; Jan. 1 to date, 127,386,000 lbs.; same period last year, 121,166,000.

Shipments of hides from Chicago for week ended June 22, 1940, were 6,574,000 lbs.; previous week 7,272,000 lbs.; same week last year 5,174,000 lbs.; Jan. 1 to date, 125,154,000 lbs.; same period last year, 113,921,000 lbs.

MEAT AND LARD EXPORTS

Exports through port of New York during week ended June 28 totaled 250,000 lbs. of bacon and 128 bbls. of pork.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Hog products were firm but quiet on Friday with lard easing slightly after making new high for move. Large purchases of pork products by FSCC are expected as government fiscal year ends. England still after 9,000 tons of lard, but buying commission ideas are modestly below current prices.

Cottonseed Oil

Cotton oil was steady with lard. There have been 36 July tenders, but oil has been taken better than expected. Refiners were buying nearby with selling pressure limited except for speculative longs transferring from near to distant months. Southeast and Valley crude, 5½c bid; Texas, 5@5½c nominal.

Quotations on bleachable cottonseed oil at close of market on Friday were: July 6.00@6.02; Sept. 6.12@6.14; Oct. 6.14@6.15; Dec. 6.18@6.20; Jan. 6.20@6.23; 38 lots; barely steady.

Tallow

New York extra tallow, 4½c lb.

Stearine

Stearine was quoted 5c lb.

Friday's Lard Markets

New York, June 28, 1940.—Prices are for export. Lard, prime western, 6.45@6.55c; middle western, 6.40@6.50c; city, 5½@6c; refined continent, 6½@6½c; South American, 6½@6½c; Brazil kegs, 6½@6½c; shortening 9c.

Meat Campaign Plans

(Continued from page 13.)

tisement in a newspaper with a circulation of a million or more.

While nothing definite is being announced by the committee with reference to the direction of the advertising copy, obviously health, thrift and appetite appeal will be featured. Opinions expressed by women as to why they do not eat more meat make it clear that if housewives and others are advised correctly of the merits of meat in the diet an amazingly increased demand can be uncovered. Much scientific knowledge about meat discovered in recent years is available for vigorous presentation.

Each day a larger proportion of the meat industry is coming to the realization that this campaign represents an unprecedented opportunity for increased earnings and increased volume. The feeling is growing that active participation by all factors in the industry, large and small, will insure returns far more in relationship to the hazards of meat packing operations than the level of returns customary in the industry.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended June 28, 1940, with comparisons:

PACKER HIDES			
	Week ended June 28	Prev. week	Cor. week, 1939
Hvy. nat. str.	@11	@11	@11
Hvy. Tex.	@10½	@10½	@11
Hvy. butt brnd'd	@10½	@10½	@11
Hvy. Col.	@10b	@10	@10½
Ex-light Tex.	@11½n	@11½n	@10½
Brnd'd cows..11	@11½	@11n	@10½
Hvy. nat. cows	@10½	@11	@10½
Lt. nat. cows.12	@12½	@11½	@11
Nat. bulls...	@9	@8½	@8
Brnd'd bulls...	@8	@7½	@7
Calfskins	@21	@21	17½@10½
Kips, nat...	@21	@21n	@15½
Kips, ov-wt...	@20n	@20n	@14½
Kips, brnd'd..17	@18n	@18n	@13
Slunks, reg...	@85	@1.00ax	@82½
Slunks, hrls..45	@50	@55n	@45

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts..10½	@10½	9½@10	9½@10
Branded	@9½	9@9½	9@9½
Nat. bulls...	@7½	7@7½	6½@7
Brnd'd bulls...	@7	6@7	6½@6½
Calfskins	@17½	@22ax	15@17½
Kips	@18	@18	@13½
Slunks, reg..75	@80n	@90n	@75n
Slunks, hrls..	@40n	@45n	@35n

COUNTRY HIDES

Hvy. steers...	7@7½	7½@7½	7@7½
Hvy. cows...	7@7½	7½@7½	7@7½
Buff...	9@9½	9½@9½	9@9½
Extremes	@11½	11½@11½	10½@10½
Bulls	@5½	5½@6	5½@5½
Calfskins	@14½	14½@15	11½@12
Kipskins	@14	@14	10½@11
Horsehides	4.00@5.15	4.10@5.15	2.85@3.50

SHEEPSKINS

Pkr. shearings..1.30@1.35	@1.30	@80
Dry pelts....20	@21	18@18½ 15½@16

NEW YORK HIDE FUTURES

Saturday, June 22.—Close: June 10.57 @10.65; Sept. 10.65@10.66; Dec. 10.85@10.90; Mar. 11.07 n; June (1941) 11.28 n; 46 lots; 5@10 higher.

Monday, June 24.—Close: Sept. 10.56; Dec. 10.77@10.85; Mar. 10.99 n; June (1941) 11.19 n; 61 lots; 8@9 lower.

Tuesday, June 25.—Close: Sept. 10.16; Dec. 10.35; Mar. 10.57 n; June 10.78 n; 156 lots, 40@42 lower.

Wednesday, June 26.—Close: Sept. 10.25@10.26; Dec. 10.50@10.55; Mar. 10.73 n; June (1941) 10.92 n; 110 lots; 9@15 higher.

Thursday, June 27.—Close: Sept. 10.32@10.34; Dec. 10.55; Mar. 10.75 n; June 10.95 n; 30 lots; 2@7 higher.

Friday, June 28.—Close: Sept. 10.29 @10.30; Dec. 10.53; Mar. 10.75n; June (1941) 10.95n; 75 lots; unchanged to 3 lower.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to June 28, 1940: To the United Kingdom, 143,898 quarters; to the Continent, 36,418 quarters. A week ago, to the United Kingdom, 22,482 quarters, to Continent, 13,936.

PORK PRODUCERS ORGANIZE

Representatives from 11 Midwestern hog producing states met in Chicago on June 8 and formally organized American Pork Producers, Associated, in an effort to win back domestic and foreign markets for lard and pork products and also to maintain effective organizations in every hog raising state. It was suggested that a five cents check-off on every hog marketed be put into a fund for advertising lard.

It was pointed out at the meeting that lard is being pushed more and more into the background each year. According to a statement by the organization, reports from many parts of the country show that farmers are almost overwhelmingly in favor of the program set up by the producers. A survey recently completed by Ohio State University, said the statement, revealed that over 90 per cent of the hog raisers are strongly in favor of a five cents check-off for each hog marketed.

Officers of the new organization are as follows: F. Alvin Park, president; R. C. Juhl, vice president and Dr. B. W. Fairbanks, College of Agriculture at the University of Illinois, secretary and treasurer. The following men were named members of the board of directors: R. C. Juhl, Sidney Phillips, F. Alvin Park, E. B. Moore, Theodore Anderson, J. M. Fargo, F. G. Ketner, Arlie Anderson and A. H. Jennings. Three swine record association secretaries were also elected to the board.

They are: E. M. Harsch, B. R. Evans and Levi P. Moore.

States that participated in the meeting were: Ohio, Indiana, Michigan, Pennsylvania, Georgia, Illinois, Wisconsin, Missouri, Minnesota, Kentucky and Virginia. Several other states were also reported to have taken up negotiations to become members of the organization. Offices of the organization are at 239 N. Monroe st., Peoria, Illinois.

CHAIN STORE SALES

Chain grocery store sales for May were approximately 10 per cent larger than a year ago. The average gain over 1939 was about 12 per cent during the four preceding months, according to a report issued by the U. S. Department of Commerce.

Sales of the National Tea Co. for the four weeks ended June 15 were 9.5 per cent larger than in the same period of 1939. Sales for the 24 weeks ended June 15 were \$28,305,448, against \$25,139,280 for the 1939 period, a gain of 12.6 per cent.

Kroger Grocery & Baking Co. reports sales of \$20,070,008 for the four weeks ended June 15, against \$18,358,563 for the same period last year, an increase of 9.3 per cent. Sales for the 24 weeks ended June 15 totaled \$118,052,876 compared with \$110,018,922 a year ago, an increase of 7.3 per cent.

HAMPSHIRE BREEDERS MEET

Seeking to replace excess lard with lean meat cuts on each carcass, breeders of purebred Hampshire hogs held a two-day conference on June 17 and 18 at Marshalltown, Ia., to formulate standards for raising the best and most practical type of hog. The conference was held under the auspices of the Hampshire Swine Registry and attracted leading hog producers and buyers from all over the country.

"Our aim in the Hampshire breed," Secretary E. M. Harsch summarized, "is to replace 5 lbs. of excess lard—a finished product selling below the price of live hogs—with 5 lbs. of high priced lean meat cuts on each carcass." All groups attending the conference agreed that this procedure is the most practical way in which Corn Belt hog producers can help themselves to higher hog prices.

According to Mr. Harsch, breeders are developing Hampshire feeding ability and the capacity for economy of gains, necessary for the production of market hogs which can be finished at from 200 to 225 lbs. at six months, or can be carried on for heavier weights when market conditions warrant.

RECEIPTS AT CHIEF CENTERS

Receipts for week ended June 22:

At 20 markets:	Cattle	Hogs	Sheep
Week ended June 22	168,000	417,000	221,000
Previous week	170,000	421,000	232,000
1939	172,000	318,000	284,000
1938	173,000	299,000	283,000
1937	238,000	256,000	280,000

At 11 markets:	Hogs
Week ended June 22	377,000
Previous week	371,000
1939	262,000
1938	247,000
1937	202,000
1936	259,000

At 7 markets:	Cattle	Hogs	Sheep
Week ended June 22	121,000	312,000	138,000
Previous week	117,000	308,000	131,000
1939	118,000	222,000	131,000
1938	116,000	200,000	145,000
1937	161,000	161,000	156,000

CIO LOSES ELECTION

A National Labor Relations Board election at the plant of the Superior Packing Co., Chicago, this week, resulted in a defeat for the Packinghouse Workers' Organizing Committee, a CIO union, on the issue of whether the union should be recognized as bargaining agency for employees of the company. Sixteen votes were cast in favor of the unit and 21 against it.

PACKAGE SHOW TO CHICAGO

Chicago will be the scene of the eleventh Packaging Exposition and Conference staged by the American Management Association, according to a decision by the exhibitors advisory committee. Tentative dates have been announced as March 25 to 28. The show has been held for the past two years in New York City.



Manufactured under Patents: No. 1,690,449 (Nov. 6, 1928), No. 1,921,231 (Aug. 6, 1933). Other Pats. Pend.

JOURDAN'S patented circulating, percolating cooking action yields a superior product always; reduces shrink, operates more economically and with far greater speed than other methods. Protect your sausage investment by switching now from the obsolete steam box or cooking vat to the new JOURDAN PROCESS COOKER with full automatic control! Write today!

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PACKER AND FOOD STOCKS

Price ranges and total sales of listed stocks for week ended June 26.

—Week ended June 26— June 19					
Sales	High	Low	Close	Close	
Amal. Leather... 400	1 1/2	1 1/2	1 1/2	1 1/2	
Do. Pfd. 200	108	108	108	108	
Amer. H. & L... 3,000	4	4	4	4	
Do. Pfd. 100	28 1/2	28 1/2	28 1/2	28 1/2	
Amer. Stores... 400	11	11	11	11 1/2	
Armour III... 11,600	4 1/2	4 1/2	4 1/2	4 1/2	
Do. Pr Pfd... 900	40	40	40	39	
Do. Pfd. 200	100	100	100	98	
Do. Del. Pfd... 200	108	108	108	106 1/2	
Beechnut Pack... 500	1 1/2	1 1/2	1 1/2	1 1/2	
Boback, H. C... 30	18	17 1/2	17 1/2	20	
Chick. Co. Oil... 400	10 1/2	10 1/2	10 1/2	10 1/2	
Childs Co... 4,100	2 1/2	2 1/2	2 1/2	3 1/2	
Cudahy Pack... 100	11	11	11	10 1/2	
Do. Pfd. 100	55 1/2	55 1/2	55 1/2	57	
First Nat. Strs. 700	39	39	39	38	
Gen. Foods... 4,300	40 1/2	39 1/2	39 1/2	41 1/2	
Do. Pfd. 200	115	114	114	113	
Golden Co... 600	12 1/2	12	12 1/2	12 1/2	
Do. Pfd. 100	30	30	30	33	
Gobel Co... 1,600	2 1/2	2 1/2	2 1/2	2 1/2	
Gr. A. & P... 150	93	93	93	92	
Do. Pfd. 25	126 1/2	126 1/2	126 1/2	126 1/2	
Hormel, G. A... 300	1 1/2	1 1/2	1 1/2	1 1/2	
Hygrade Food... 400	29	28 1/2	29	29	
Kroger G. & B... 3,900	5 1/2	5 1/2	5 1/2	6 1/2	
Libby McNeill... 2,150	4 1/2	4 1/2	4 1/2	3 1/2	
Mickelberry Co... 1,450	6 1/2	6 1/2	6 1/2	6 1/2	
M. & H. Pfd... 20	5	5	5	5 1/2	
Morrell & Co... 400	5	5	5	5 1/2	
Nat. Tea... 3,300	59 1/2	58 1/2	58 1/2	58 1/2	
Proc. & Gamb... 3,300	115 1/2	115 1/2	115 1/2	115 1/2	
Do. Pr. Pfd... 20	35	35	35	34 1/2	
Rath Pack... 200	41	40 1/2	41	41	
Safeway Strs... 1,900	100 1/2	100 1/2	100 1/2	100 1/2	
Do. 5% Pfd... 800	111 1/2	111 1/2	111 1/2	111 1/2	
Do. 6% Pfd... 800	111 1/2	111 1/2	111 1/2	111 1/2	
Do. 7% Pfd... 800	111 1/2	111 1/2	111 1/2	111 1/2	
Stahl Meyer... 400	1 1/2	1 1/2	1 1/2	1 1/2	
Swift & Co... 4,650	19 1/2	19 1/2	19 1/2	18 1/2	
Do. Intl... 3,750	18	17 1/2	17 1/2	17 1/2	
Trans Pork... 1,100	8 1/2	8 1/2	8 1/2	8 1/2	
U. S. Leather... 1,100	4 1/2	4 1/2	4 1/2	4 1/2	
Do. A... 800	7 1/2	7 1/2	7 1/2	8 1/2	
Do. Pr. Pfd... 400	1 1/2	1 1/2	1 1/2	1 1/2	
United Stk. Yds. 400	1 1/2	1 1/2	1 1/2	1 1/2	
Do. Pfd. 200	6 1/2	6 1/2	6 1/2	5 1/2	
Wesson Oil... 700	16 1/2	15 1/2	16	16 1/2	
Do. Pfd. 200	4 1/2	4 1/2	4 1/2	4 1/2	
Wilson & Co... 5,900	53	53	53	52 1/2	
Do. Pfd. 500	53	53	53	52 1/2	



UNIT IN PACKER'S NEW TRUCK FLEET

One of new trucks placed in operation by Sandusky Packing Co., Sandusky, O. Refrigerated body is by Warnman-Fortney Body Co., Cleveland. Company is also rehabilitating and expanding plant facilities under direction of A. C. Routh, president.

ARGENTINA HOG PRODUCTION

Interest in hog production in Argentina has been stimulated by a possible increase in demand if the war and the present abundance of corn continue, according to an Argentine publication. Hog raising is not extensive in Argentina and hog numbers are small compared with cattle and sheep. Per capita consumption of pork is about 13 lbs. annually compared with over 200 lbs. of beef and veal and 10 lbs. of lamb.

FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand June 1, 1940 compared with 1939:

	June 1, 1940.	June 1, 1939.	June 1, 5-yr. av. 1935-39.
	M lbs.	M lbs.	M lbs.
Broilers	3,679	6,241	5,664
Fryers	2,164	4,892	4,204
Roasters	6,213	11,396	10,178
Fowls	11,802	11,983	8,900
Turkeys	40,205	17,414	16,417
Ducks	2,263	1,998	2,117
Miscellaneous	8,521	12,870	10,596
Unclassified Poultry..	2,068		
Total	76,935	66,796	58,278



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(11 More If You Ask For Them)

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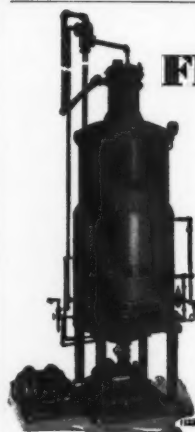
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NEW EQUIPMENT *and Supplies*

TWO-COMPARTMENT TRUCK

A new delivery unit incorporating several unusual features has just been put in service by National Sausage Co., Berwyn, Ill. The truck body, built by Mid City Body Co., Chicago, is efficient and smart in appearance.

The body contains two separate compartments, one of which is completely refrigerated, while the other is without refrigeration. This combination permits the processor to transport both perishable and non-perishable loads as desired and greatly increases the adaptability of the unit.

Front compartment, which is refrigerated, measures 6 ft. by 5½ ft. by 5 ft. inside. Load is accessible through a door at the side. This space is refrigerated with a Dole truck plate, 60 in. by 36 in. by 2½ in. in size, suspended from the ceiling. This unit occupies no usable space, yet cools the compartment under all weather conditions. The plate is equipped with hold-over solution of the proper formula to maintain compartment temperature throughout the day during the making of deliveries.

A Mills condensing unit for charging the plate is installed in the rear compartment. It is operated only at night from the power lines. Frank A. Musil, the owner, points out that the Dole plate can be charged at a time when the truck is not in use. Because of its hold-over, the plate maintains the proper temperatures throughout the following day when the truck is in service.



REFRIGERATED COMPARTMENT

Compartment is at front of body and is accessible through a side door. Note cold plate suspended from ceiling.



NEW SMALL CONDENSING UNIT

A new ½-h.p. condensing unit, specially designed to meet the increasing demand for equipping smaller refrigerated truck bodies, has been developed by the Frigidaire commercial and air conditioning division of General Motors Sales Corp.

Mounted on a base of welded channel and angle iron sections, unit is compactly built, and occupies little floor space. It is equipped with a two-cylinder, slow-speed, reciprocating type compressor and uses a dual-voltage, capacitor-start, sleeve-bearing motor with built-in automatic reset overload protection. Unit is entirely finished in black baked enamel.

Development of the new unit increases to four the various models of this type now available in sizes from ½ to 1½ h.p. It is said to complete a product line allowing for practically every type of truck installation.

FLASHES ON SUPPLIES

YORK ICE MACHINERY CORP.—Appointment of John G. Bergdoll as chief engineer of the York Ice Machinery Corp. was recently announced by Lewellyn Williams, vice president in charge of engineering. Mr. Bergdoll, since joining the corporation in 1914, has obtained twelve patents and has been associated with the development of the V-type trunk system of evaporators and "Freon-12" equipment for air conditioning.

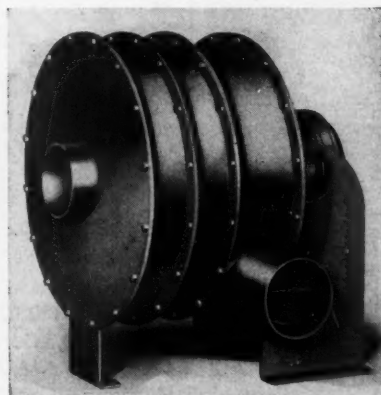
CONTINENTAL CAN CO.—Over 150 local and divisional sales managers and salesmen of Continental Can Co. recently attended a four-day annual sales conference at the Greenbrier Hotel, White Sulphur Springs, W. Va. The conference was divided into two sessions, namely, general line and packer's cans and was featured by numerous talks on important subjects.

MOTOR BLOWER

A new motor blower featuring reliability, quiet operation and low cost, has been announced by the Ingersoll-Rand Co., New York City. The blower, known as Type G, is shown in the accompanying illustration.

The manufacturer claims numerous features which make this type of blower especially suitable for furnishing air for general industrial uses. No special foundation is required and unit can be installed on any floor. A built-in blast gate is located in the discharge and flexible connections are provided for connecting to either intake or discharge piping.

Maintenance of constant pressure over the entire range is stressed as particularly advantageous in supplying combustion air to oil- and gas-fired furnaces. Blower characteristics are such, it is said, that power consumption varies approximately in proportion to the volume of air delivered. Type G motor blowers are built in 72 sizes with pressures from ¼ lb. to 2¼ lbs. and volumes from 100 c.f.m. to 4,500 c.f.m. Discharge opening on all sizes can be located in any one of eight positions in steps of 45 degs.



LIVESTOCK MARKETS *Weekly Review*

Spring Pig Crop Drops 8 Per Cent From 1939

(Continued from page 13.)

Smaller numbers are indicated for all regions, with decreases as follows: North Atlantic 13 per cent; East North Central 4 per cent; West North Central 11 per cent; South Atlantic 19 per cent; South Central 19 per cent; Western 16 per cent.

Sum of the estimated spring and indicated fall litters for 1940 gives a total of 12,491,000 for the year. This is about 8 per cent smaller than in 1939, but about 5 per cent larger than the 10-year (1939-38) average. Assuming that the size of litters this fall will be about average, the combined spring and fall pig crops would total about 75,800,000 head. This number would be about 10 per cent smaller than the 1939 pig crop and about 3 per cent smaller than the 10-year (1924-1933) average.

The number of hogs over six months old on June 1, 1940, according to the indications of the survey, was considerably larger than a year earlier. For the United States the indicated increase was about 13 per cent, equivalent to about 3 million head. For the Corn Belt states the indicated increase was about 16 per cent, equivalent to about 2½ million head. The increase in the number of hogs available for market during the last 4 months of the current marketing year—ending September 30—is larger than the increase in all hogs over six months old on June 1, since the number of sows to farrow in the fall is smaller this year than last.

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by the principal packers for the first three days this week were 20,288 cattle, 2,731 calves, 41,558 hogs and 8,328 sheep.

DEFENDS BUYING PLAN

At a meeting of cattle feeders held recently in Ames, Iowa, W. S. Clithero, vice president of Armour and Company, defended the action taken earlier by packers to continue the present system of buying 4-H Club baby heaves.

Mr. Clithero said, "If we were to abandon the plan of deducting the shrink, it would not mean any increase in the amount paid for the calves, but merely a change in the system with less satisfactory results for all concerned."

"We do not think it practicable to keep calves off feed and water for as long a time as would be necessary and, therefore, we have adopted the plan to shrink them after they have been weighed in a filled condition."

MORE GRAIN FED IN WEST

Grain farms in the West are showing an increasing tendency to utilize livestock as a means of harvesting and marketing crops, according to J. A. McNaughton, general manager of the Los Angeles Union Stock Yards.

California barley growers are faced this season with a low market for their crop and, in addition, cost of harvesting

and sacking is higher than usual because of war demand for sand bags. To avoid loss, some large barley growers are storing barley in bulk in metal tanks and will market the crop by feeding hogs.

MAY LIVESTOCK NUMBERS

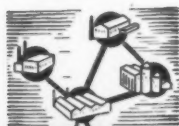
Livestock at public stockyards during May, as reported by the Agricultural Marketing Service, showing receipts, shipments (including feeder and stocker) and slaughter under federal inspection, with comparisons:

	1940	May 1939	1940	First 5 mos. 1939
RECEIPTS				
Cattle	1,021,737	1,145,478	4,972,087	5,179,774
Calves	554,749	591,548	2,329,567	2,499,580
Hogs	2,074,234	2,409,509	14,673,814	11,280,296
Sheep	2,002,113	1,950,779	8,471,386	9,002,548
TOTAL SHIPMENTS				
Cattle	404,892	424,710	1,813,988	2,006,163
Calves	225,969	222,305	881,224	910,903
Hogs	666,036	575,205	3,977,201	2,926,843
Sheep	917,104	884,139	3,577,775	3,957,279
STOCKER AND FEEDER SHIPMENTS				
Cattle	187,532	183,288	818,559	927,908
Calves	75,242	57,171	298,938	270,927
Hogs	48,025	45,071	231,011	215,723
Sheep	168,504	234,966	616,429	790,095
FEDERALLY INSPECTED SLAUGHTER				
Cattle	795,807	813,624	2,263,629	3,726,615
Calves	500,849	509,007	2,214,967	2,227,069
Hogs	3,890,182	3,418,761	11,114,372	17,559,638
Sheep	1,420,186	1,382,090	6,953,477	6,947,424

LIVESTOCK AND DRESSED MEAT PRICES COMPARED

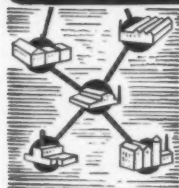
Prices of steers, lambs and hogs, Chicago, compared with wholesale and retail fresh meat prices, New York, during May, 1940.

	Live animal prices Chicago			Wholesale meat prices New York			Composite retail meat prices New York		
	May, 1940	April, 1940	May, 1939	May, 1940	April, 1940	May, 1939	May, 1940	April, 1940	May, 1939
Steers—									
Choice	\$11.28	\$11.88	\$11.85	\$17.35	\$17.28	\$17.51	\$33.57	\$32.79	\$34.75
Good	10.02	10.28	10.10	16.10	15.86	16.20	29.12	27.88	29.52
Medium	9.00	8.74	8.55	14.77	14.44	14.95	25.83	22.74	25.96
Lambs—									
Choice	10.78	20.76	20.30	21.48	30.28	29.22	31.67
Good	10.68	10.29	10.26	19.65	19.65	20.60	26.29	25.65	27.67
Medium	9.55	9.45	9.30	18.00	17.38	19.10	22.46	21.94	22.90
Hogs—									
Good	5.88	5.58	6.98	13.52	13.13	16.05	19.60	19.52	23.18



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CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., June 27, 1940.—At 16 concentration points and 10 packing plants in Iowa and Minnesota hog prices advanced this week, under the influence of lighter receipts and some strength in fresh pork. Prices of butcher hogs for the four day period were largely 15@20c higher, while packing sows on Thursday closed 15@30c up, as compared with last Saturday.

Hogs, good to choice	
160-180 lb.	\$4.40@4.90
180-240 lb.	4.75@5.20
240-270 lb.	4.80@5.00
270-300 lb.	4.65@4.85
300-330 lb.	4.45@4.75
330-360 lb.	4.30@4.60

Sows	
330 lbs. down	4.05@4.50
330-400 lb.	3.90@4.35
400-500 lb.	3.70@4.15

Receipts of hogs at Corn Belt markets for week which ended with June 27, 1940.

	This week	Last week
Friday, June 21	29,700	34,200
Saturday, June 22	38,400	21,800
Monday, June 24	42,500	38,700
Tuesday, June 25	28,600	33,500
Wednesday, June 26	23,900	32,400
Thursday, June 27	26,000	42,300

NEW YORK LIVESTOCK

June 26, 1940

CATTLE:	
Steers	\$ nominal
Cows, medium	6.75@7.50
Cows, cutter and common	6.00@6.75
Cows, canner	4.75@6.00
Bulls, good	7.00@8.00
Bulls, medium	6.50@7.00

CALVES:	
Vealers, good and choice	\$10.00@11.50
Vealers, common and medium	7.50@10.00
Culls	5.50@7.50

HOGS:	
Hogs, good and choice, 180-lb.	\$3.55

LAMBS:	
Lambs, medium to good, 66-lb.	\$10.50

Receipts of salable livestock at Jersey City public market for the week ended with June 22:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	1,446	1,503	210	3,169
Total, with directs	6,160	11,672	20,898	38,042
Previous week:				
Salable receipts	1,410	829	194	624
Total, with directs	4,354	11,299	20,019	36,691

*Including hogs at 41st street.

LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during May bought at stockyards and direct, is reported by the U. S. Department of Agriculture, Agricultural Marketing Service, as follows:

	May, 1940	April, 1940	May, 1939
	Per-	Per-	Per-
	cent	cent	cent
Cattle—			
Stockyards	76.06	73.96	77.35
Other	23.94	26.04	22.65
Calves—			
Stockyards	58.62	57.77	65.06
Other	41.38	42.23	34.94
Hogs—			
Stockyards	49.86	46.09	49.87
Other	50.14	53.91	50.13
Sheep and lambs—			
Stockyards	68.38	67.55	70.90
Other	31.62	32.45	29.10

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, June 27, 1940, as reported by U. S. Department of Agriculture, Agricultural Marketing Service.

	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
Hogs (soft & oily not quoted):					
BARROWS AND GILTS:					
Good-choice:					
120-140 lbs.	\$ 3.85@ 4.50	\$ 4.00@ 4.50		\$ 4.25@ 4.75	\$ 4.35@ 4.85
140-160 lbs.	4.50@ 5.10	4.50@ 5.00	\$ 4.50@ 5.00	4.50@ 5.00	4.50@ 5.10
160-180 lbs.	4.85@ 5.45	5.00@ 5.80	4.85@ 5.25	4.75@ 5.30	5.00@ 5.55
180-200 lbs.	5.35@ 5.55	5.20@ 5.40	5.10@ 5.30	5.15@ 5.35	5.25@ 5.35
200-220 lbs.	5.40@ 5.60	5.35@ 5.45	5.25@ 5.30	5.25@ 5.35	5.25@ 5.35
220-240 lbs.	5.40@ 5.60	5.35@ 5.45	5.20@ 5.30	5.25@ 5.35	5.20@ 5.35
240-270 lbs.	5.35@ 5.55	5.25@ 5.45	5.10@ 5.25	5.15@ 5.35	5.10@ 5.30
270-300 lbs.	5.20@ 5.45	5.10@ 5.35	5.00@ 5.20	5.00@ 5.25	4.90@ 5.15
300-330 lbs.	5.00@ 5.35	4.95@ 5.15	4.95@ 5.10	5.00@ 5.15	4.80@ 4.95
330-360 lbs.	4.85@ 5.15	4.80@ 5.00	4.85@ 5.00	4.85@ 5.00	4.75@ 4.85
Medium:					
160-220 lbs.	4.60@ 5.40	4.65@ 5.30	4.50@ 5.10	4.50@ 5.25	4.60@ 5.00
SOWS:					
Good and choice:					
270-300 lbs.	4.70@ 4.85	4.70@ 4.80	4.60@ 4.75	4.50@ 4.60	4.40@ 4.50
300-330 lbs.	4.60@ 4.75	4.70@ 4.80	4.50@ 4.75	4.50@ 4.60	4.40@ 4.50
330-360 lbs.	4.50@ 4.65	4.60@ 4.80	4.50@ 4.65	4.40@ 4.50	4.30@ 4.50
Good:					
360-400 lbs.	4.35@ 4.55	4.55@ 4.75	4.50@ 4.65	4.35@ 4.50	4.20@ 4.35
400-450 lbs.	4.30@ 4.50	4.45@ 4.65	4.50@ 4.60	4.25@ 4.40	4.10@ 4.25
450-500 lbs.	4.25@ 4.40	4.40@ 4.55	4.40@ 4.50	4.15@ 4.35	4.00@ 4.15
Medium:					
250-500 lbs.	3.70@ 4.40	4.00@ 4.55	4.00@ 4.40	3.85@ 4.50	3.40@ 4.00
PIGS (Slaughter):					
Med. & good, 90-120 lbs.	3.35@ 3.85	3.50@ 4.10			
Slaughter Cattle, Vealers and Calves:					
STEERS, choice:					
750-900 lbs.	10.25@11.00	10.00@10.75	9.75@10.75	10.00@11.00	
900-1100 lbs.	10.50@11.25	10.25@11.00	10.00@11.00	10.25@11.00	9.75@10.75
1100-1300 lbs.	10.50@11.50	10.25@11.00	10.25@11.00	10.25@11.00	9.75@10.75
1300-1500 lbs.	10.50@11.50	10.25@11.00	10.25@11.00	10.00@11.00	9.75@10.75
STEERS, good:					
750-900 lbs.	9.50@10.25	9.25@10.00	9.00@10.00	9.25@10.25	8.50@ 9.50
900-1100 lbs.	9.75@10.50	9.25@10.25	9.25@10.25	9.25@10.25	8.75@ 9.75
1100-1300 lbs.	10.00@10.50	9.50@10.25	9.25@10.25	9.25@10.25	8.75@ 9.75
1300-1500 lbs.	10.00@10.50	9.50@10.25	9.25@10.25	9.25@10.25	8.75@ 9.75
STEERS, medium:					
750-1100 lbs.	8.50@10.00	8.25@ 9.50	8.25@ 9.25	8.00@ 9.25	7.75@ 8.75
1100-1300 lbs.	8.75@10.00	8.25@ 9.50	8.25@ 9.25	8.00@ 9.25	8.00@ 8.75
STEERS, common:					
750-1100 lbs.	7.50@ 8.75	7.50@ 8.25	7.25@ 8.25	6.50@ 8.00	6.75@ 8.00
STEERS, HEIFERS AND MIXED:					
Choice, 500-750 lbs.	9.75@10.50	9.75@10.50	9.50@10.25	9.75@10.35	9.25@10.25
Good, 500-700 lbs.	9.25@ 9.75	9.00@ 9.75	8.50@ 9.50	8.75@ 9.75	8.25@ 9.25
HEIFERS:					
Choice, 750-900 lbs.	9.75@10.50	9.75@10.25	9.50@10.25	9.75@10.35	9.00@10.00
Good, 750-900 lbs.	9.25@ 9.75	9.00@ 9.75	8.50@ 9.50	8.75@ 9.75	8.00@ 9.00
Medium, 500-900 lbs.	8.00@ 9.25	8.00@ 9.00	7.50@ 8.50	7.25@ 8.75	7.25@ 8.00
Common, 500-900 lbs.	6.50@ 8.00	7.25@ 8.00	6.50@ 7.50	6.25@ 7.25	6.00@ 7.25
COWS, all weights:					
Good	7.25@ 8.00	6.50@ 7.50	7.00@ 7.75	6.75@ 7.25	6.50@ 7.50
Medium	6.75@ 7.25	5.75@ 6.50	6.00@ 7.00	5.75@ 6.75	6.00@ 6.50
Cutter and common	5.25@ 6.75	4.75@ 5.75	4.50@ 6.00	4.50@ 5.75	4.50@ 6.00
Canner	4.00@ 5.25	3.25@ 4.75	4.00@ 4.50	3.50@ 4.50	4.00@ 4.50
BULLS (Ylgs. Excl.), all weights:					
Beef, good	6.75@ 7.50	6.50@ 6.75	6.50@ 7.00	6.50@ 7.00	6.50@ 6.75
Sausage, good	7.15@ 7.40	6.25@ 6.75	6.50@ 6.65	6.50@ 6.75	6.50@ 6.75
Sausage, medium	6.50@ 7.15	6.00@ 6.25	6.00@ 6.50	6.00@ 6.50	5.75@ 6.50
Sausage, cutter and common	6.00@ 6.50	5.25@ 6.00	5.50@ 6.00	5.00@ 6.25	5.00@ 5.75
VEALERS, all weights:					
Good and choice	9.25@10.00	8.00@ 9.25	8.50@10.00	7.50@ 9.50	8.00@ 9.50
Common and medium	9.50@ 9.25	5.75@ 8.00	6.00@ 8.50	5.50@ 7.50	6.00@ 8.00
Cull	5.50@ 6.50	4.50@ 5.75	5.00@ 6.00	4.50@ 5.50	4.50@ 6.00
CALVES, 400 lbs. down:					
Good and choice	7.00@ 8.50	7.50@ 9.00	7.00@ 8.50	7.00@ 8.50	7.00@ 8.50
Common and medium	6.00@ 7.00	6.00@ 7.50	6.00@ 7.00	5.50@ 7.00	5.50@ 7.00
Cull	5.00@ 6.00	5.00@ 6.00	5.00@ 6.00	4.50@ 5.50	4.50@ 5.50
Slaughter Lambs and Sheep:					
SPRING LAMBS:					
Choice (closely sorted)					
*Good and choice	10.75@11.15	10.25@10.85	10.25@10.50	10.25@10.50	10.25@10.65
*Medium and good	9.50@10.50	9.00@10.00	9.00@10.00	9.00@10.00	9.00@10.00
Common	8.25@ 9.25	6.50@ 8.75	7.50@ 9.00	6.50@ 8.75	7.50@ 8.75
LAMBS (shorn):					
Choice (closely sorted)					
*Good and choice	8.50@ 9.00	7.75@ 8.25	7.75@ 8.00	7.75@ 8.15	7.50@ 7.75
*Medium and good	7.50@ 8.35	6.50@ 7.50	6.75@ 7.75	6.50@ 7.50	6.00@ 7.25
Common					
EWES (shorn):					
Good and choice	8.50@ 4.00	2.75@ 3.25	3.00@ 3.50	2.50@ 3.25	2.75@ 3.50
Common and medium	2.50@ 3.50	1.50@ 2.75	1.00@ 3.00	1.50@ 2.50	1.50@ 2.75

*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. *Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

TRIMMING OFF THE PROFITS

Do your men trim the profits off your pork loins? Read chapter 6 of "PORK PACKING," The National Provisioner's pork plant handbook.

PACIFIC COAST LIVESTOCK

Receipts for five days ended June 21:

	Cattle	Calves	Hogs	Sheep
Los Angeles	4,343	1,097	2,089	2,325
San Francisco	2,850	900	3,100	4,300
Portland	700	100	1,824	15,031

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 22, 1940, as reported to The National Provisioner:

CHICAGO

Armour and Company, 6,607 hogs; Swift & Company, 2,009 hogs; Wilson & Co., 6,779 hogs; Western Packing Co., Inc., 2,512 hogs; Agar Packing Co., 6,093 hogs; shippers, 8,363 hogs; others, 51,863 hogs.

Total: 31,445 cattle; 3,596 calves; 64,826 hogs; 12,312 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,044	545	3,098	5,971
Cudahy Pkg. Co.	1,143	497	1,848	4,773
Swift & Company	1,538	525	2,494	5,692
Wilson & Co.	1,147	605	2,113	4,905
Ind. Pkg. Co.	350
Kornblum Pkg. Co.	1,350
Others	3,328	837	3,363	2,422
Total	10,550	3,009	13,886	23,663

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	5,740	7,971	3,141
Cudahy Pkg. Co.	4,338	5,135	3,845
Swift & Co.	4,336	4,622	3,028
Wilson & Co.	1,574	3,941	2,907
Others	13,406

Cattle and calves: Eagle Pkg. Co., 20; Greater Omaha Pkg. Co., 143; Geo. Hoffmann, 42; Lewis Pkg. Co., 714; Nebraska Beef Co., 752; Omaha Pkg. Co., 177; John Roth, 132; South Omaha Pkg. Co., 220; Lincoln Pkg. Co., 302.

Total: 18,492 cattle and calves; 35,075 hogs; 12,021 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,060	1,875	8,242	8,623
Swift & Company	2,194	2,036	6,693	7,467
Hunter Pkg. Co.	1,187	192	3,708	595
Hell Pkg. Co.	2,919
Krey Pkg. Co.	2,494
Sieloff Pkg. Co.	1,160
Laclede Pkg. Co.	2,978
Shippers	4,169	2,015	17,810	5,268
Others	2,672	217	3,057	1,168
Total	12,282	6,335	54,061	23,121

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	1,488	453	10,186	8,579
Armour and Company	1,550	468	9,450	4,185
Others	1,207	58	1,372	866
Total	4,245	979	21,008	13,630

Not including 1,016 hogs bought direct.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,161	50	9,753	1,687
Armour and Company	3,115	67	9,980	1,477
Swift & Company	2,861	56	5,834	1,411
Shippers	4,065	25	4,991
Others	242	11	37	60
Total	13,444	209	30,605	4,635

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,230	703	712	1,938
Wilson & Co.	1,234	656	751	1,185
Others	226	20	1,346	9
Total	2,690	1,385	2,809	3,132

Not including 148 cattle and 2,184 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	496	564	1,523	4,255
Dold Pkg. Co.	393	68	946	7
Wichita D. B. Co.	251
Dunn-Osterberg	46	467
Fred W. Dold	91	264
Sunflower Pkg. Co.	38
Pioneer Cattle Co.	53
Interstate Pkg. Co.	364
Keefe Pkg. Co.
Total	1,479	632	3,551	4,262

Not including 414 cattle and 2,385 hogs bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,058	138	2,635	12,426
Swift & Company	1,981	745	1,126	8,063
Cudahy Pkg. Co.	750	42	1,286	2,002
Others	1,903	311	1,523	12,658
Total	4,783	572	6,715	34,878

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,620	953	3,546	7,596
Swift & Company	1,981	745	1,126	8,063
Blue Bonnet Pkg. Co.	145	94	402
City Pkg. Co.	83	37	605
Rosenblatt Pkg. Co.	44	17	13
Total	3,875	1,840	5,692	15,649

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,553	2,156	17,369	2,168
Rifkin Pkg. Co.	676	36
Swift & Company	5,712	3,762	21,605	2,902
United Pkg. Co.	2,096	208
Cudahy Pkg. Co.	1,069	1,280
Others	2,290	863
Total	14,366	8,305	38,974	5,160

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingman & Co.	1,802	579	25,937	2,218
Armour and Company	1,027	120	2,601
Hilgemeyer Bros.	9	963
Stumpf Bros.	126
Meier Pkg. Co.	70	3	233
Stark & Wetzel	83	22	550
Wabnitz and Deters	60	50	218	30
Maass Hartman Co.	31	13
Shippers	1,812	2,205	21,536	611
Others	1,013	557	356	261
Total	5,907	3,549	52,520	3,120

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	17	330
E. Kahn's Sons Co.	380	381	9,891	2,694
Lohrey Packing Co.	5	335
H. H. Meyer Pkg. Co.	14	4,154
J. Schlachter's Sons	116	155	54
J. & F. Schroth P. Co.	27	3,516
J. F. Stegner Co.	296	418
Shippers	280	147	2,537	3,654
Others	1,551	739	863	241
Total	2,669	1,857	21,296	6,973

Not including 903 cattle, 186 calves, 4,390 hogs and 3,154 sheep bought direct.

RECAPITULATION†

	Week ended June 22	Prev. week	Cor. week
CATTLE	107,592	106,535	868,926
Calves	16,135	17,761	126,913
Hogs	330,333	258,657	2,638,761
Sheep	93,258	88,783	1,145,227
Horses	723	299	4,831
Total	128,788	118,085	124,608

HOGS

	Week ended June 22	Prev. week	Cor. week
Chicago	64,826	66,739	54,040
Kansas City	13,886	9,778	6,733
Omaha	35,075	39,326	25,781
East St. Louis	54,061	56,584	40,964
St. Joseph	14,703	16,715	10,633
Sioux City	30,605	31,087	21,639
Oklahoma City	2,809	3,865	3,404
Wichita	3,551	2,336	1,840
Denver	6,715	7,422	4,061
St. Paul	38,974	30,651	24,575
Milwaukee	8,063	7,027	5,700
Indianapolis	52,520	50,205	31,697
Cincinnati	21,296	19,686	17,378
Ft. Worth	5,692	5,296	4,608
Total	359,076	352,157	253,023

SHEEP

	Week ended June 22	Prev. week	Cor. week
Chicago	12,312	10,886	10,068
Kansas City	23,663	23,052	26,764
Omaha	12,021	10,278	17,226
East St. Louis	23,121	16,073	22,671
St. Joseph	13,630	13,346	13,716
Sioux City	4,635	8,987	7,691
Oklahoma City	3,132	4,322	2,976
Wichita	4,262	8,320	2,060
Denver	34,878	31,387	19,611
St. Paul	5,160	3,783	3,503
Milwaukee	983	1,170	1,072
Indianapolis	3,120	2,210	4,322
Cincinnati	6,973	5,522	7,890
Ft. Worth	15,649	28,790	10,692
Total	163,539	168,131	150,270

*Cattle and calves. †Not including directs.

CANADIAN EXPORTS TO U. S.

Exports to United States in May, 1940:

	May 1940	May 1939
Cattle, no.	19,743	25,144
Calves, no.	12,485	12,499
Hogs, no.	7	5
Sheep, no.	106	30
Beef, lbs.	71,600	84,900
Bacon and ham, lbs.	32,200	46,300
Pork, lbs.	303,800	266,500
Canned meat, lbs.	8,570	284

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mon., June 17	12,067	781	17,324	6,777
Tues., June 18	6,032	1,579	24,098	5,786
Wed., June 19	8,409	762	21,378	6,660
Thurs., June 20	4,908	1,147	22,529	6,982
Fri., June 21	988	320	10,980	3,664
Sat., June 22	160	8,200	2,506

*Total this week...32,424 4,689 104,500 32,679
Prev. week...33,484 5,211 105,483 26,373
Year ago...35,155 5,168 122,685 25,961
Two years ago...31,199 5,558 76,471 33,328

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., June 17	3,298	1,902
Tues., June 18	1,942	37	831
Wed., June 19	2,818	88	1,130	523
Thurs., June 20	1,684	15	2,437	820
Fri., June 21	322	1	1,901	103
Sat., June 22	100	200

Total this week...10,064 141 8,201 1,495
Previous week...11,344 134 5,056 1,124
Year ago...10,025 286 10,664 546
Two years ago...9,698 756 8,516 422
*Including 201 cattle, 740 calves, 39,303 hogs and 19,053 sheep direct to packers from other points.

†All receipts include directs.

JUNE AND YEAR RECEIPTS

Receipts thus far this month and year to date with comparisons:

	1940	1939	1940	1939
Cattle	107,592	106,535	868,926	810,768
Calves	16,135	17,761	126,913	162,287
Hogs	330,333	258,657	2,638,761	1,977,989
Sheep	93,258	88,783	1,145,227	1,379,595
Horses	723	299	4,831	3,819

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Calves	Hogs	Sheep	Lambs
Week ended June 22	\$9.60	\$4.95	\$3.50	\$10.00
Previous week	9.50	5.00	3.53	10.85
1939	9.55	8.45	2.65	8.80
1938	12.55	11.25	3.75	11.50
1936	7.95	10.00	3.50	11.40
1935	9.95	9.00	2.50	8.85
Av. 1935-1939	\$9.90	\$9.05	\$3.20	\$10.05

SUPPLIES FOR CHICAGO PACKERS

	Cattle	Calves	Hogs	Sheep
Week ended June 22	22,360	96,308	31,184
Previous week	22,040	101,323	25,476
1939	25,348	81,877	26,297
1938	21,461	67,747	33,178
1937	25,870	50,919	41,939
1936	29,615	61,785	39,944

HOG RECEIPTS, WEIGHTS AND PRICES

	No. Rec'd	Wt., lbs.	Prices—Top	Av.
Week ended June 22	104,500	290	\$5.35	\$4.95
Previous week	105,483	253	5.40	5.10
1939	72,685	264	7.15	6.45
1938	76,471	276	9.35	8.50
1937	62,196	259	12.10	11.25
1936	70,390	260	10.75	10.00
1935	61,044	256	9.75	9.00
Av. 1935-1939	68,600	263	\$9.80	\$9.05

*Receipts and average weight for week ending June 22, 1940 estimated.

CHICAGO HOG SLAUGHTERS

Hog slaughters at Chicago under federal inspection for week ending June 22.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended June 22, 1940.

CATTLE

	Week ended June 22	Prev. week	Cor. week, 1939
Chicago ¹	22,751	21,572	25,147
Kansas City ²	13,539	11,264	13,845
Omaha ³	17,832	13,093	10,046
East St. Louis ⁴	8,113	5,518	7,270
St. Joseph	4,758	3,798	4,236
Sioux City	9,160	8,036	8,287
Wichita ⁵	2,525	2,211	8,271
Fort Worth	5,721	6,131	6,871
Philadelphia	1,023	1,060	1,876
Indianapolis	1,813	1,603	1,519
New York & Jersey City	8,682	6,975	8,463
Oklahoma City ⁶	4,223	3,953	5,629
Cincinnati	3,095	2,893	3,376
Denver	5,965	3,847	4,418
St. Paul	11,037	13,311	10,036
Milwaukee	2,861	2,812	3,237
Total	121,518	111,875	128,527

¹Cattle and calves.

HOGS

Chicago ¹	109,469	123,283	75,605
Kansas City ²	37,704	33,505	21,852
Omaha	33,549	33,924	24,113
East St. Louis ⁴	67,213	73,681	46,051
St. Joseph	20,835	17,021	19,955
Sioux City	31,070	31,887	16,193
Wichita	5,836	5,374	3,173
Fort Worth	5,692	5,290	4,008
Philadelphia	17,245	17,685	15,649
Indianapolis	28,060	28,059	15,137
New York & Jersey City	41,902	39,932	38,252
Oklahoma City	4,093	4,767	5,324
Cincinnati	19,258	16,533	12,593
Denver	6,965	7,709	4,180
St. Paul	38,974	36,051	30,960
Milwaukee	8,058	6,997	5,546
Total	476,851	482,005	339,191

¹Includes National Stock Yards, East St. Louis, Illinois and St. Louis, Mo.

SHEEP

Chicago ¹	11,606	10,629	9,067
Kansas City	23,663	23,052	20,764
Omaha	19,567	17,599	19,255
East St. Louis ⁴	17,853	12,580	17,676
St. Joseph	12,764	13,346	13,716
Sioux City	5,362	8,704	6,640
Wichita	8,262	8,320	2,119
Fort Worth	15,649	28,700	19,692
Philadelphia	2,718	3,112	3,679
Indianapolis	2,444	1,661	11,394
New York & Jersey City	50,443	45,440	60,087
Oklahoma City	3,132	4,322	2,976
Cincinnati	5,832	6,928	3,328
Denver	5,809	5,971	5,432
St. Paul	5,160	3,788	3,593
Milwaukee	982	1,170	1,070
Total	187,246	195,112	202,388

¹Not including directs.

WEEKLY INSPECTED KILL

Number of animals processed in 27 selected centers for week ended June 21:

	Cattle	Calves	Hogs	Sheep
New York Area ¹	8,691	17,025	41,018	50,329
Phila. & Balt. ²	2,776	1,441	28,137	2,189
Ohio-Indiana Group ³	9,087	4,318	61,030	10,675
Chicago	23,209	7,725	109,469	39,210
St. Louis Area ⁴	8,257	8,818	67,213	22,609
Kansas City	9,912	4,622	37,704	24,487
Southwest Group ⁵	11,486	4,664	34,837	43,024
Omaha	13,941	980	33,549	23,312
Sioux City	7,698	233	31,070	6,267
St. Paul-Wisc. Group ⁶	18,584	20,317	94,388	5,358
Interior Iowa & So. Minn. ⁷	15,065	5,836	157,094	37,555
Total	127,706	75,909	695,509	269,013

prev. week, 128,578 77,959 707,940 262,933

Total last year, 130,396 67,788 507,607 265,285

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio. ³Includes Indianapolis, Ind. ⁴Includes National Stock Yards and East St. Louis, Ill., and St. Louis, Mo. ⁵Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶Includes St. Paul, Minn., Madison, and Milwaukee, Wisconsin. ⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered during the calendar year 1939 approximately 74% of the cattle, calves and hogs, and 82% of the sheep and lambs that were slaughtered under federal inspection that year.

MORE LIVESTOCK NEWS will be found on page 38.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending June 22, 1940	9,855	2,165	2,634
Week previous	10,057	2,063	2,895
Same week year ago	9,269	2,219	2,531
COWS, carcass			
Week ending June 22, 1940	448	904	2,009
Week previous	566	1,280	1,897
Same week year ago	767	1,104	1,865
BULLS, carcass			
Week ending June 22, 1940	458	919	35
Week previous	413	740	27
Same week year ago	327	742	20
VEAL, carcass			
Week ending June 22, 1940	11,684	1,271	1,016
Week previous	9,117	1,618	990
Same week year ago	8,140	1,063	691
LAMB, carcass			
Week ending June 22, 1940	40,456	17,684	18,628
Week previous	45,671	14,772	19,381
Same week year ago	43,079	12,706	16,221
MUTTON, carcass			
Week ending June 22, 1940	1,858	305	1,029
Week previous	2,084	313	1,783
Same week year ago	1,567	315	525
PORK CUTS, lbs.			
Week ending June 22, 1940	2,379,427	399,486	311,361
Week previous	2,146,310	380,833	306,163
Same week year ago	2,196,620	375,285	339,567
BEEF CUTS, lbs.			
Week ending June 22, 1940	316,535		
Week previous	464,127		
Same week year ago	298,705		

LOCAL SLAUGHTERS

CATTLE, head			
Week ending June 22, 1940	8,682	1,625	
Week previous	6,975	1,660	
Same week year ago	8,463	1,876	
CALVES, head			
Week ending June 22, 1940	17,067	2,274	
Week previous	15,332	2,637	
Same week year ago	15,199	2,772	
HOGS, head			
Week ending June 22, 1940	41,902	17,245	
Week previous	39,740	17,685	
Same week year ago	37,383	15,649	
SHEEP, head			
Week ending June 22, 1940	50,448	2,718	
Week previous	45,440	3,112	
Same week year ago	60,687	3,679	

Country dressed product at New York totaled 2,280 veal, 1 hog and 87 lambs. Previous week 2,669 veal, 1 hog and 81 lambs in addition to that shown above.

SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during May, by stations:

	Cattle	Calves	Hogs	Sheep and Lambs
Chicago ¹	112,568	39,398	447,190	173,684
Denver	9,491	1,498	26,586	24,686
Kansas City	41,373	20,951	181,558	104,875
New York ²	43,048	77,547	201,748	243,074
Omaha	93,735	155,502	98,634	98,634
St. Louis ³	40,477	38,180	288,227	57,709
Sioux City	36,033	828	118,199	39,706
So. St. Paul ⁴	65,529	44,143	220,463	19,515
All other stations	383,549	273,890	2,250,709	658,303

Total: May, 1940 795,807 500,849 3,890,182 1,420,186

May, 1939 813,624 509,007 3,415,761 1,392,098

11 months ended May, 1940 8,822,355 4,786,275 42,787,530 15,884,861

11 months ended May, 1939 8,762,975 4,935,053 35,471,439 16,102,781

¹Includes Elburn, Illinois. ²Includes Jersey City and Newark, New Jersey. ³Includes National Stock Yards and East St. Louis, Illinois. ⁴Includes Newport and St. Paul, Minnesota.

LOCAL BRUISE LOSS EFFORT

National Stock Yards, Illinois, is co-operating with the National Livestock Loss Prevention board, by instituting its own campaign against loss from livestock bruises. A special official, W. E. Dood, is devoting his entire time to anticipating and preventing the many causes of bruises on animals while in the yards, according to H. A. Powell.

CANADIAN LIVESTOCK PRICES

	STEERS	VEAL CALVES	BACON HOGS
Toronto	Week ended June 20 \$ 9.00	Week ended June 20 \$ 9.50	Week ended June 20 \$ 8.40
Montreal	Last week \$ 9.25	Last week \$ 10.00	Last week \$ 8.85
Winnipeg	Same week 1939 \$ 7.25	Same week 1939 \$ 8.75	Same week 1939 \$ 9.25
Calgary			
Edmonton			
Prince Albert			
Moose Jaw			
Saskatoon			
Regina			
Vancouver			

Toronto	\$ 9.00	\$ 9.50	\$ 8.40
Montreal	9.00	9.50	8.85
Winnipeg	7.50	8.00	7.75
Calgary	8.00	8.00	7.35
Edmonton	8.00	8.00	7.35
Prince Albert	6.75	7.00	7.35
Moose Jaw	7.50	7.50	7.50
Saskatoon	7.25	7.50	7.50
Regina	7.50	8.00	7.50
Vancouver	8.00	7.50	7.40

*Montreal and Winnipeg hogs sold on a "f. & w." basis; all others "off trucks."

Toronto	\$ 8.40	\$ 8.85	\$ 9.25
Montreal	8.65	8.65	9.50
Winnipeg	7.75	7.75	9.15
Calgary	7.35	7.35	8.50
Edmonton	7.25	7.25	8.65
Prince Albert	7.35	7.35	8.90
Moose Jaw	7.50	7.50	8.85
Saskatoon	7.35	7.35	8.90
Regina	7.50	7.50	8.85
Vancouver	8.00	7.40	

*Montreal and Winnipeg hogs sold on a "f. & w." basis; all others "off trucks."

	GOOD LAMBS
Toronto	\$ 12.00
Montreal	11.50
Winnipeg	9.00
Calgary	9.75
Edmonton	10.25
Prince Albert	8.50
Moose Jaw	8.50
Saskatoon	9.00
Regina	10.00
Vancouver	11.00

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Position wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words.

Position Wanted

Assistant to Manager

COMPTROLLER—Twenty years in meat packing industry—office management, financial statements, taxes, accounting organization, departmental system, costs, purchasing, credits, by product marketing, plant operation. Will consider any location. Box W-934, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Superintendent

Many years' practical experience, all departments—cattle, hogs, killing, cutting, sausage manufacturing, old and short cure methods, dry rendering, both edible and inedible. Competent and progressive. Married. Excellent references. Box W-937, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SUPERINTENDENT. Manager or superintendent of small or medium sized packing plant. Years of practical experience with successful independent packer. Can handle labor and costs, etc. Experienced in all newest plant methods, also livestock. Excellent references. Willing to invest some money if necessary. Box W-924, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SAUSAGE FOREMAN. Fifteen years' experience. Sober, reliable, married. Capable of making all kinds of sausage and can handle help. Box W-935, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

CREDIT-OFFICE MANAGER (38) Capable auditor, bookkeeper, correspondent. Accustomed handling personnel, reports, statistics, collections. Twelve years with casing houses and packers. Anything acceptable. Minimum \$2,300 to \$2,500. Box W-936, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

MANAGER OF BEEF DEPARTMENT, experience of over 20 years with successful independent packers. Wish to make connection with packer who is in need of a man not afraid of work. Box W-937, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WE KNOW OF AN experienced practical sausage maker and curing foreman who would like a good job. No obligations. Write: PACKER'S SERVICE LABORATORIES, 3921 Jacob St., Wheeling, W. Va.

Men Wanted

WANTED by reliable firm, experienced first-class sausage maker for all-round work, to help on chopping, stuffing, smoking, etc. Plant located Rocky Mountain Region. Answer giving age, experience, references, salary expected. Replies confidential. Box W-926, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED: YOUNG, married and experienced man to take charge of shipping department in small packing plant near Chicago. Must have knowledge of meats. State experience and salary expected. Box W-939, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED: PRACTICAL and up-to-date sausage maker. Midwest plant. Give full particulars, age, past experience, etc. For a man qualifying we have an ideal proposition. Box W-938, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WORKING FOREMAN for curing corned beef and hams, old method and artery pumping. Must have good reputation. Box W-941, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Business Opportunities

MODERN SAUSAGE MANUFACTURING PLANT, consists of brick building, 35' x 150' with six-car garage attached. Fully equipped for the manufacture of all kinds of sausage, curing and processing of smoked meats, etc. Equipment consists of steam boiler, 10 ton ice machine, ovens, grinders, mixer, cutters, etc. Box W-909, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

MODERN SAUSAGE FACTORY in good industrial city. 50,000 to 60,000 lbs. weekly output. Good opportunity for large packer to get established. Box W-933, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Store to Let

FOR WHOLESALE MEAT and Provision merchant. 14th St., West of 9th Ave., heart of wholesale meat section. Owner will alter and install refrigeration for responsible merchant. Size 40x95, or 20x95 if desired. Apply Van Vleet & Place, 34 8th Ave., New York City. Phone Chelsea 3-1484.

EXCEPTIONAL OPPORTUNITY for a practical man to acquire substantial interest in a Midwest packing company. Long established and a reputation for quality goods. Moderate investment and official position. Details at interview. Box W-940, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

FOR SALE—Produce plant. Located central Illinois, finest poultry, egg and dairy section. In continuous operation for over 40 years. Cold storage facilities, good labor and banking conditions, located on two railroads, private side track, and on paved state highway. Reason for sale—owner's age. Box W-940, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Equipment Wanted

Packing Equipment Wanted

Wanted for use: 2—50 and 100 lb. Silent Cutters; 2—50 and 100 lb. Stuffers; 2—100 and 200 lb. Mixers; 3—Grinders; Filter Press, Lard Cooling Roll. No dealers. W-718, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Equipment for Sale

Rendering Equipment Offerings

1—Meakin horizontal continuous Cracking Press, with tempering apparatus, 30 h.p. motor, 800 to 1000 lb. cap. per hour.
5—9' x 19' Revolving Digesters or Percolators.
1000 Feet Drag or Scraper Conveyor.
10—Bartlett & Snow Dryers.
25—Dopp Kettles, all sizes.
10—Hammer Mills, Crushers, Grinders, Pulverizers.
Power Plant Equipment.
Sausage and Meat Equipment
5—Ice Breakers and Crushers.
2—Brecht 200 lb. Stuffers, without tubes.
2—Grinders, No. 156 and No. 62.
2—Meat Mixers, 35 gal. and 1000-lb.
1—Brecht 18" Filter Press.
1—Hand Operated Fat Cutter.
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Equipment for Sale

FOR SALE: 100 lb. Buffalo Silent Cutter Model 38-B with 15 HP motor 220V 2 Ph. 60 Cycle extra set knives. New gears, fine condition. Box W-934, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

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One FS 1750 York spray type air conditioner complete with all auxiliary apparatus, in perfect condition. This equipment is only one year old. Box W-925, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

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is used very generally by packers for tying sausage boxes, bacon squares, picnics, butts, etc. Ties 20-30 packages per minute. Saves twine. Write for our 10-day free trial offer. B. H. Bunn Co., 7609 Vincennes Ave., Chicago, Ill.

Scales

MOTOR TRUCK SCALES, 10½-ton, 16' x 9', \$197. Larger sizes priced in proportion. 5 year guarantee. A few good repossessed scales. Expert repair work. Write for details. Bonded Scale Co., Mfrs., Dept. NP., Columbus, Ohio.

Packer's Equipment for Sale

5' x 9' Dry cooker complete. Allbright-Nell hasher washer; hash-tank and offal pan; large and small tallow tanks; Monel metal, Viscera conveyor table; power chain small stock conveyor; beef and sheep casing tables; Cincinnati beef hoist; stainless steel beef trolleys; various hooks, gambrels, extension rods, cluster hooks, shrouding table, steel benches, sterilizers, beef spreaders, etc., Sausage room equipment. Used very little, like new. Must remove at once.

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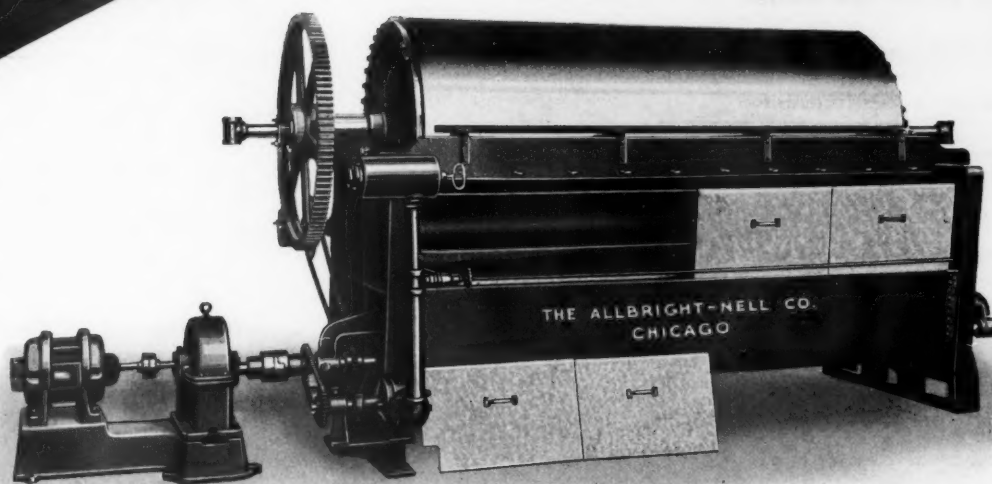
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The National Provisioner—June 29, 1940

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